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IANUARY MEAT PRODUCTS EXPORTS.

Exports of meat and dairy products in January were slightly in excess of those of January, 1912, which was in a period of light export movement, which has continued since that time. Exports of cured beef, bacon, tallow and neutral lard were slightly larger in January than a year ago. Other products showed losses. For the seven months since July 1 last total export values were \$9,000,000 below those of a similar period a year ago, losses being shown in every item of the list.

For January exports of meat and dairy products were valued at \$11,352,887, compared to \$11,135,597 a year ago. For the seven months' period the total is reported as \$68,010,458, compared to \$77,116,366 for a like time a year ago. A summary of exports for January follows:

	Jan., '12.	Jan., '13
Cattle, head	10,624	276
Cattle, value	\$967,175	\$16,483
Beef, fresh, lbs	1,027,491	720,10
Beef, fresh, value	\$112,087	\$87,568
Beef, pickled, etc., lbs	1,924,340	2,168,837
Beef, pickled, etc., value	\$147,347	\$219,323
Bacon, lbs	18,002,220	19,398,090
Bacon, value	\$2,160,453	\$2,417,928
Hams and shoulders, lbs	17,374,964	14,639,573
Hams and shoulders, value	\$2,119,521	\$1,901,538
Pork, pickled, etc., lbs	4,159,759	4,016,613
Pork, pickled, etc., value	\$389,197	\$416,548
Lard, lbs	43,176,211	40,905,94
Lard, value	\$4,254,089	\$4,517,010
Tallow, lbs	2,336,421	3,671,84
Tallow, value	\$144,099	\$230,673
Oleo oil, 1bs	7,983,189	5,275,97
Oleo oil, value	\$885,523	\$651,18
Neutral lard, lbs	5,858,136	6,181,04
Neutral lard, value	\$629,027	\$718,49

For the seven months the figures are reported as follows:

Posted do some nos	Seven mos.,	Seven mos.,
	1911-12.	1912-13.
Cattle, head		4,616
Cattle, value	. \$6,557,648	\$400,003
Beef, fresh, lbs	. 10,573,389	4,147,891
Beef, fresh, value		\$525,325
Beef, pickled, etc., lbs	. 23,075,714	13,974,745
Beef, pickled, etc., value	. \$1.611,156	\$1,292,942
Bacon, Ibs.	.126,634,226	111,364,382
Bacon, value	.\$15,061,670	\$13,865,769
Hams and shoulders, lbs	.112,431,619	82.017.210
Hams and shoulders, value		\$10,888,032
Pork, pickled, etc., Ibs	28 084 949	24,590,803
Pork, pickled, etc., value	\$2 360 456	\$2,517,101
Lard, Ibs.	904 821 713	252,961,083
Lard, value	\$20 256 256	\$28,281,930
Tallow, Ibs.	94 797 010	15,855,999
Tallow, 108	01 40K 17K	\$976,692
Tallow, value	91,700,110	
Oleo oll, 1bs		42,772,178
Oleo oil, value		\$5,157,738
Neutral lard, lbs		26,380,757
Neutral lard, value	. \$3,221,395	\$3,040,788

BUTCHER'S OFFAL IN NEW JERSEY.

Claiming as his motive the improvement of the general health of the State, Senator Read of Camden has introduced in the New Jersey State Senate a bill which provides that local boards of health shall regulate and control the gathering of slaughterhouse and butcher's offal and the collection of all decaying vegetable matter.

NEW YORK MEAT PACKERS LEAD IN SANITATION Anniversary of Organization of Their Own Inspection System

For the past year the slaughterers, curers and renderers of New York City, the borough of Manhattan, have conducted an inspection system of their own which has anticipated the suggestions or requirements of Federal or municipal inspection, and which has brought these plants up to the highest standard. Organized under the title of the Manhattan Sanitary Inspection Association,

their own corps of skilled inspectors has been on duty 24 hours a day to watch the plants and business of every member, and to see that they were kept up to the highest standard of sanitary efficiency.

They have realized that the maintenance

of such a standard was good for their business, and they determined to benefit by it to the greatest possible extent. They chose for their chief inspector a Federal inspector of high professional standing, and authorized

him to organize a corps of men who should be able to achieve the results desired.

The results of the first year's operation of this system were reviewed at the annual meeting of the Manhattan Sanitary Inspection Association, held on Tuesday evening at the Hotel Knickerbocker, New York City. Reports showed the greatly increased efficiency of the plants belonging to members under this system of inspection, and their improved condition and sanitary equipment, due to the constant and rigid inspection of the association's inspectors and the suggestions constantly made by them concerning improvements.

Approval of Federal and City Authorities.

The approval of city and Federal authorities was heartily given at the banquet which followed the meeting, and high compliments were paid the Association and its inspectors for the results which had been accomplished. Attention was called to the fact that New York is the only city in the country, and probably in the world, where the meat industry thus inspects and supervises itself. The effect of this plans' workings was pointed to as an object lesson for the trade everywhere.

At the annual business meeting the officers of the association were chosen as follows for the ensuing year:

W. H. Noyes, chairman; Chas. Hutwelker, vice chairman; Albert Rohe, treasurer; W. L. McCauley, secretary. Executive committee: J. A. Howard, chairman; Leo. Joseph, W. H. Noyes, W. L. McCauley, Moe Sanders.

The members of the association are as follows: Armour & Company, M. Crane & (Continued on page 42.)

UNINSPECTED MEAT SHUT OUT OF NEW YORK

New Regulations Intended to Supplement Federal Inspection

The Board of Health of New York City has adopted the regulations which will absolutely bar from New York City markets all uninspected meat. This action was taken as a part of the plan of revision and systematization of the city inspection regulations which has been under way for more than a year. A new and comprehensive set of local meat inspection regulations has been adopted, and in addition the Board of Health has adopted a resolution which puts in force the regulations referred to.

This latter regulation will serve to shut out country veal and all other meat products which do not bear a recognized federal, State or municipal inspection stamp. And the inspection must be of a high standard, or it will not be recognized. There is a very large local trade in country meat products in New York City, and to enable this trade to adjust itself these restrictions will not be enforced until July 1 next.

Federal inspection is not affected or interfered with by these regulations of the city, but is supplemented by them. They are intended, as are the entire new set of city meat regulations, to follow the lines of federal inspection and completely cover the ground.

None But Inspected Meat in New York.

The Board of Health of the City of New York has revised its meat inspection rules so that no meat carcass or meat product of any kind except canned meats shall be brought into New York City without having been inspected by the city or Federal authorities, or unless it has passed authorized State or city inspection of a standard equal to that of New York City. Such inspection must be post-mortem. The regulation takes effect after July 1 next, and will prevent the shipment into New York City of country calves and other meat shipments from New York State which now escape Federal inspection.

The resolution adopted by the Board of Health reads as follows:

Whereas, The protection of the public health requires that all meat and meat products for human consumption should be from healthy animals properly slaughtered, handled and prepared under sanitary conditions and free from harmful admixtures; and

Whereas, It is not practical ordinarily to determine whether or not an animal is healthy and fit for human food except by post-mortem examination; and

Whereas, Post-mortem examinations are made of all animals slaughtered in The City of New York; and

Whereas, Considerable quantities of meat for food purposes in the form of carcasses and parts of carcasses of animals slaughtered without proper post-mortem inspection are now being brought into The City of New York for human consumption and so used; therefore, for the further protection of the public health, be it

Resolved, That after July 1, 1913, no car-casses or parts of carcasses of cattle, sheep, swine or goats, or the meat products thereof (except canned or tinned meats), shall be brought into, held, kept, offered for sale or sold for human food in The City of New York, unless bearing a tag or other approved mark to the effect:

That it has been inspected and passed by the Department of Health of The City of New York, or that it has been inspected and passed in accordance with the provisions of the Act of Congress relating to the Federal inspection of meat and meat products intended for interstate commerce, or that it has been inspected and passed in accordance with the laws of a State or the ordinance of a municipal division thereof which maintains a system of post-mortem inspection and marking of the stand-ard maintained by The City of New York.

For the purposes of this resolution meat of

slaughtered animals in slaughterhouses and in the possession of dealers in food, or of per-sons who prepare food products, shall be deemed prima facie to be offered or held for sale as human food.

New York's New Meat Regulations.

New York City has never had a separate set of meat inspection regulations, drawn up with a view to modern conditions. They have had to work under the general rules of the city's sanitary code. Nearly all New York meat-preparing establishments come under Federal inspection, which is the most rigorous in the world, and under the supervision of Dr. U. G. Houck, chief inspector at New York, the Federal system has worked admirably, particularly within the last year or two. But the city health authorities, which have many thousands of retail shops and small places to look after, have never had a specific set of regulations of their own.

The Board of Health of the City of New York last week adopted such a set of meat inspection regulations, covering slaughtering establishments, which was the work of Health Commissioner Lederle, Sanitary Superintendent Walter Bensel and Chief Food Inspector Russell Raynor. These regulations will now be put in force and adhered to closely. They are very similar to the Federal regulations, and are intended to be enforced in co-operation with the Federal inspection system. They cover sanitary features of establishments and other health features, as well as meat inspection features, and are very comprehensive.

These regulations have been in course of preparation for some time, and are part of the plan of the Health Department to codify and systematize all its inspection work, a plan which has been under way for more than a year. The slaughterhouse regulations as adopted by the Board of Health last week, and which take effect immediately, are as follows:

New York City Slaughter Regulations.

1. Establishments in which animals are slaughtered for food purposes in The City of New York shall be operated under a permit granted by the Board of Health, and subject to the conditions thereof. Said permit shall be posted and kept posted in a conspicuous place on the premises where the business is conducted.

2. The owner, manager, superintendent or erson in charge of each slaughterhouse shall inform the inspector detailed thereto, when work for the day has been concluded, and of the next day and hour at which it is expected to slaughter animals. No animals shall be slaughtered, except under the supervision of an Inspector of the Department of Health.

3. Such establishments shall be suitably lighted and ventilated and kept sanitary at all times. All work in such establishments shall be performed in a cleanly manner, and the methods must be approved by the Department of Health. All floors shall be so constructed that they may be kept clean. All floors on which water is used shall be properly graded and drained.

4. All house trucks and other equipment for transporting and handling meats, all knives and other tools, and all the appliances used in and around the slaughtering house shall be thoroughly cleaned at least once each day, and shall be kept clean during use.

5. The employees shall be cleanly in their 3. Such establishments shall be suitably

5. The employees shall be cleanly in their habits and clothing. The outer clothing worn by employees who dress or handle meat shall be of a material that is readily washed and cleansed. This outer clothing shall be clean at the beginning of each day's work.

 In all slaughterhouses established after January 1, 1913, all water closets, toilet rooms and dressing rooms shall be entirely separated from apartments in which carcasses are dressed or meat or meat food prodcasses are dressed or meat food prod-ucts are cured, stored, packed, handled or prepared. In slaughterhouses which were established prior to January 1, 1913, where such rooms open into apartments in which meat or meat food products are handled, they must be provided with properly ventilated vestibules with doors which close automatically.

Water closets and toilet rooms shall be conveniently located, sufficient in number, ample in size, and fitted with fixtures which have been approved by the Department of Health. The lavatories shall adjoin the water closet apartment, but shall not be in the same room or apartment. These rooms shall be properly lighted, suitably ventilated, and kept inoffensive at all times. They shall be provided with running hot and cold water,

soap, individual towels and toilet paper.

8. The rooms or apartments in which meat or meat food products are prepared, cured, stored, packed or otherwise handled shall be well ventilated, suitably lighted, free from odors from toilet rooms, catch basins, casing departments, tank rooms and hide cellars, and shall be kept free from flies and other wermin. Poisonous exterminators may be used only under the supervision of an Inspector of the Department of Health. Complete separation of inedible from edible departments, as directed by the Department of Health.

 All rooms or apartments shall be pro-vided with cuspidors of such shape as not readily to be upset, and of such material and construction as to be readily cleaned, and employees who expectorate shall be required to

use them. Instructions in regard to the use of cuspidors shall be posted wherever required by an Inspector of the Department.

10. Butchers after handling diseased carcasses or parts thereof shall cleanse their hands of all grease by means of hot water and soap and then immerse them in a prescribed disinfectant and rinse them in clean water before dressing or handling healthy water before dressing or handling healthy carcasses. All butchers' implements used in dressing diseased carcasses shall be sterilized

by boiling water or other method approved by the Department of Health. Following the slaughter of any animal affected with in-fectious disease, all slaughtering shall be stopped until the implements are disinfected, unless other clean implements are provided. 11. Due care must be taken to prevent meat and meat food products from falling on the floor: and in the event of their having so

the floor; and in the event of their having so fallen they shall be condemned or the soiled portions removed and condemned, as may be deemed proper in the judgment of the Inspector.

Carcasses shall not be dressed with skewers or knives that have been held in the mouth. Skewers shall be cleaned with boiler water before being used a second time. Spit-ting on whetstones or steels when sharpening

knives is prohibited.

13. Only good, clean and wholesome water and ice shall be used in the preparation of carcasses, parts thereof, meat and meat food products.

14. Skins and hides from animals condemned for tuberculosis or any other disease infectious to man (except those animals showing lesions of anthrax or charbon, regardless of the extent of the disease), but showing no outward appearance of the dis-ease, may be removed for tanning or other uses in the arts. Whenever an animal is condemned on account of anthrax, every part of the said animal, including the hide, shall be tanked and destroyed.

Keeping Suspected Meats Separate.

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15. Separate apartments, to be known as "retaining rooms," shall be set apart at all establishments, and all carcasses and parts marked with a "Department of Health Retainer" tag, shall be held in these rooms pending final inspection. These rooms shall be rat-proof, large enough for carcasses to hang separately, furnished with abundant light, and provided with suitable tables and other necessary apparatus; the floors shall be of cement, asphalt, metal or brick laid in cement, and shall have proper sewer connections. They shall be provided with facilities for locking, and locks for this purpose will be furnished by the Department of Health. The keys for such locks shall remain in the custody keys for such locks shall remain in the custody of the Inspector.

16. When an animal intended for food

16. When an animal intended for toou purposes upon ante-mortem examination shows symptoms or is suspected of being affected with any disease or condition which may cause its condemnation in whole or in part on post-mortem inspection, it shall be tagged by a numbered metal tag bearing the words "Department of Health Suspect." The words "Department of Health Suspect." This tag shall remain upon the animal until final post-mortem inspection, when it will be re-moved by an Inspector of the Department, and the appropriate action taken in regard to the carcass.

Wagons or cars or other vehicles in which meat or meat food products are trans-ported shall be kept in a clean and sanitary condition. Such vehicles used in transporting meat through the city shall be so closed and covered that the contents shall be kept clean

and completely free from dust, dirt and flees.

18. Persons affected with tuberculosis or any other communicable disease shall not be employed in any of the departments of estab-lishments where carcasses are dressed, meat is handled or meat food products are prepared.

19. Upon all carcasses slaughtered under the supervision of the Department of Health, which have passed inspection, there shall be placed a meat inspection stamp bearing the words of "Department of Health, Passed," or an authorized abbreviation thereof, and such an authorized abbreviation thereof, and such other matter as may be required by the Department. The number of marks, their location on the carcass and the time they shall be affixed shall be determined by the Department of Health. ment of Health.

20. No trade label bearing the words "N. Y. Department of Health, Passed," or any abbreviation or simulation thereof shall be used on meat or meat food products which have not been inspected and passed under these regulations, and no trade label bearing

(Continued on page 41.)

CUBA'S CHIEF PACKING HOUSE A MODERN PLANT

Description of a Visit to the Matadero Industrial of Havana

(Staff Correspondence of The National Provisioner.)

The Matadero Industrial of Habana is the big slaughterhouse of Havana, Cuba, where most of the cattle, hogs, sheep and goats are killed and dressed for the 500 retail butchers of the city and nearby towns. It is the head and center of Cuba's meat packing industry. It is an interesting and unusual sight to see how they go about it in Cuba. Everything is absolutely clean and sanitary, but the killing of cattle is done in a crude, oldfashioned way by a jet black Spanish negro, attired in B. V. D. underwear and a bathing shirt, with the entire neck and arms cut away.

Armed with a broad, short sticking knife, he reaches over the top rail of the cattle pen, and plunges the knife to the hilt into the back of the animal's neck, just behind the horns. The animal drops immediately, whereupon the butcher plunges the knife into the lower part of the throat, makes a slit big enough for his entire arm to enter. and proceeds to do some cutting on the inside with the careless grace of an experienced surgeon performing an operation, after which the animal is hung up to bleed and our merry matador proceeds to operate on the next patient.

The hog pens are in two divisions, the Spanish hogs, being kept separate from the American hogs, as the American pig brings a much higher price than the Spanish porker, which is a long-legged, rangy animal with considerable bone. The goats are in fairly good condition, about 150 being killed daily.

One of the features of the plant is a large airy room fitted up like a miniature hospital, with a doctor in attendance to look after any employee who may become ill or injured during the day. Even slight cuts are immediately attended to. This department is much appreciated by the employees.

Modern Sanitary Offal Equipment.

The department for handling the offalthe livers, hearts, tails and other internal parts of the animal-is a separate building standing by itself. Its walls are of enameled brick, and large tanks of enameled brick filled with clean water run the length of the building, where the washing and cleansing of the by-products is looked after. Here, also, everything is very clean and airy, the place being open on all sides and flooded with air and sunshine, and everything is properly inspected.

The offices are large, airy and well kept, and taken all in all the business is conducted in a thorough and systematic manner. The large fertilizing plant and hide house are set in the rear, and are very much

Some artistic genius with an eye to beautifying the surroundings has built in one corner a monument fully 15 feet high made entirely of bones from different animals. The pedestal and base are of thigh bones, heads, shoulder blades, horns, hoofs, etc., and gradually tapering up by using the smaller bones of sheep, hogs and goats, the whole being decorated with wreaths, the leaves being made of the thin shoulder blades and stained green. The whole is topped off with a forest of horns of all sizes and

The by-products of this company are shipped all over the world at satisfactory prices. The officers are: President, Jose Lopez Rodriguez; vice-president, F. Alvare; secretary, Domingo Mendez Capote; directors, Peregrin Mascort, Lucio Betancourt, Francisco Negra, Francisco Arrojo, Maximino Arrojo, Faustino Anganes, Serafin Perez and Enceterio Zarrilla.

The most enjoyable part of this trip to the abattoir is the ride from the trolley terminal in a huge stage coach of the vintage of 1850, usually filled with Spanish butchers, all smoking big black cigarros, the coach drawn by three enormous jackasses hitched tandem, over a road that would make the rocky road to Dublin shed tears of envy, and with a black driver who could reach the same spot on the off ear of the leading jackass with his whip ten times out of ten! His oaths savor of the Spanish Main, but the whip was more effective.

SPICES AND TARIFF REVISION.

The meat trade, especially the sausagemaker, is a large user of spices, and anything that affects the spice trade and spice prices interests him. In the proposed revision of the tariff by the coming special session of Congress the question of spice duties will be taken up, among others.

Appearing before the House Ways and Means Committee at Washington at recent tariff hearings, Mr. R. A. McCormick, of Mc-Cormick & Company, Baltimore, leading spice importers and grinders, made an extended explanation to the tariff framers concerning conditions in the spice trade. He reviewed the situation with regard to importation of various sorts of spices. The dangers from poor and adulterated spices imported in the ground state were touched upon, also the relation of the user of spices to the tariff tax put upon spices.

Later on Mr. McCormick filed a supplementary brief, answering arguments of those favoring heavy duties on imported spices, and showing again the fairness of an arrangement by which most whole spices should be put on the free list, and ground spices suspected of being impure or inferior be put under an import tax. He said in part:

Spices have been on the free list on each succeeding tariff adopted by Congress for a generation. That they were first so listed by the exponents of the ultra-protective tariff theory seems quite conclusive evidence that they were then accepted and classed as noncompetitive necessities to comfortable and healthful existence, rather than Sybaritic lux-uries, as claimed by Mr. Gibson, the attorney from New York, who so volubly pleads for heavy duties.

He succeeded in at least giving reasonable ground for the presumption that, underlying the brief filed with you, he holds a brief from some of the shrewd speculating importers, who see immediate profits by realizing on their stocks if his advice be accepted. For knowing so little of the business and of actual conditions personally, as is evidenced by his words, it is otherwise inconceivable that in the long list of imports now on the free list his altruistic fervor would have singled out

this class alone as available for producing revenue.

That spices were considered necessities is further evidenced by the fact that all crude and unground spices were put on the free list, except cayenne or red peppers and sage leaves. These exceptions were unquestionably made to foster the domestic cultivation of the only spices of all the list which have had or have now any chance of being grown to the advantage of the American farmer.

Those responsible for the listing counted not that the American farmer is handicapped

by insurmountable differences in cost of production, and that many generations will be born and pass away before the negro of East Africa or the coolie laborer of India, who cultivates the pepper fields, will earn even a modicum of what the American farm laborer must have to pay for the necessities of his existence under our civilization. To a less degree, but none the less appreciable, the same may be said of the poverty-stricken peasants of the mountains about the Adriatic Sea, who gather the one and one-half million pounds

of wild sage annually sent to this country.

The spice importing trade, as well as the consumers, are a unit in requesting that you recommend that those spices in the unground state now on the free list be allowed to so remain, and also that cayenne and red peppers in the unground state be included in your

recommendation.
Contrary to Mr. Gibson's assertion, I am sure that more than 80 per cent. of all spices going to the consuming trade are ground in mills of those who make it a business, and in that state are distributed to the consumer, reaching him through the retailer at prices ranging from 2½ to 3½ cents per oz., instead of 5 to 10 cents per oz., as stated by him. Of course, this does not apply to such articles

Of course, this does not apply to such articles as Saigon cassia, or cinnamon, costing to import in quantities 40 cents per lb., or mace costing from 50 to 65 cents per lb., depending upon variety and quality.

Ground spices usually reach the consumer in packages designed to sell at 5 and 10 cents, respectively. A duty of 1 cent per lb. will increase the cost of these packages approximately the 18 to 18 cents per gross for the 5 cents. mcrease the cost of these packages approximately 15 to 18 cents per gross for the 5-cent packages, and 30 to 36 cents per gross for the 10-cent packages. If Mr. Gibson's suggestion, that duties of 6 cents per lb. prevail, the cost would be increased 90 cents to \$1.20 per gross for the 5-cent and \$1.80 to \$2.15 for the 10-cent packages. If you make spices duties for the 5-cent and \$1.80 to \$2.15 for the 10-cent packages. If you make spices dutable, the consumer will continue to purchase 10-cent and possibly in a few instances 5-cent packages, but the contents will be proportionately less, for the margin in the business is see small that this increased cost must inevitably be passed along to him. The changed conditions will, however, cause the importer and packer great loss in adjusting his cartons,

and packer great loss in adjusting his cartons, containers and other expenses made necessary. That importing and dealing in spices is a business of great risk, and hazard should be considered. Owing to crop failures, incident to droughts and other causes, alternating with seasons of heavy production, and artificial advances or declines forced on the American importer by the great syndicates formed in Europe for manipulation of prices, import costs fluctuate violently.

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Cloves within a year have advanced from 13 to 19 cents, reacted to 10% cents, and now stand at 21½ cents per pound for import cost. Gingers have fluctuated between 8½ and 5 cents per pound, allspice from 6½ to 4 cents, nutmegs from 10 to 16 cents, perper from 9 to 11 cents, celery seed from 8 to 35 cents, French marjoram from 7 to 14 cents. German marjoram from 14 to 32 cents. Many other similar instances could be cited. Many other similar instances could be cited.

If you gentlemen decide to recommend a duty on whole spices, in settling upon the rate due consideration should be given to rate due consideration should be given to the large loss in weight by evaporation of the natural moisture. Black and white pep-pers will lose 2 to 5 per cent.; gingers, 5 to 15 per cent.; red peppers, 6 to 10 per cent.; cloves, 7 to 20 per cent.; allspice, 5 to 10 per cent.; nutmegs, 2 to 7 per cent.; cassias, 5 to 8 per cent., and other spices in proportion.

(Continued on page 32.)

PRACTICAL FOR TRADE **POINTS** THE

[EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.]

TANKAGE, HOG HAIR AND BLOOD.

A Southern slaughterer writes as follows: Editor The National Provisioner:

We are using a vacuum tank on tankage, but have not been able to get results on either hog hair or blood. We use three tanks

two different makes. Can you help us with our trouble here?

Hog hair and blood must be cooked in separate tanks, for the principal reason that each requires a different length of time for cooking. Also because of the fact that hog hair should be cooked under pressure in closed tanks, but blood never.

When it is not convenient to keep the hog hair out of the tank altogether and convert it into the more valuable cured, dyed or curled hair, it is put into a tank either by

itself or mixed with the tankage.

But it should not be put in with the blood. The latter should be cooked in an open vat or tank, and just long enough to effect the coagulation of the albumen. Overcooking or undercooking means a loss of blood. The blood must be cooked as quickly as possible by the application of open steam, and so much of it that the coagulation shall be completed in less than 15 to 25 minutes, according to the quantities of blood in the vat. Two or three two-inch pies opening into the vat with a steam pressure of not less than 40 pounds behind will do this work nicely.

It is quite important to know what kind of tanks are at hand. Suppose that the socalled sanitary system be the one under consideration. The hog hair may then be placed in the tank, together with the tankage, which latter may be the usual run of beef and hog tankage mixed. The principal object of tanking is, as we know, the recovery of the fats by cooking the green material under pressure. Blood contains no fat, neither does the hair; that is, fats of commercial quality and in commercial quantities. The tankage alone contains the fat.

Where the installation is limited to the sanitary system, the hair may be mixed with the tankage at the beginning of the cooking. It is not advisable to put the blood in at the same time, but to add this at a later stage, when the fat has been rendered and withdrawn. The blood may then be added, either in its raw state or after a previous separate cooking in an open vat, as mentioned before. Blood is never cooked under pressure, this not being necessary in the first place, in addition to an unnecessary waste of steam and time.

After the fat has been rendered and drawn off from the sanitary system, the blood is added and all of the three products-the tankage, the hair and the blood-are dried together under the vacuum which is usually employed in this system. Blood alone is not suitable for a treatment in this system, and hog hair alone is not much better in this respect, but both mixed with tankage work fairly well.

It is, however, of greater advantage financially to save the hog hair as such than to tank it for fertilizer, in which latter case the highest value realized will not exceed \$40 per ton on a basis of the absolutely dry and clean hair which will constitute a portion of the finished product.

The curing, dyeing and curling of hog hair was described in detail in a recent issue of The National Provisioner, and that description may be referred to as applicable also for the smaller establishments. It may not be advisable in all cases to finish the hair into curled hair, but to stop short when it has been cured and dyed, which two processes do not entail the expenditure of a great amount of capital, time and labor, and which are very easily applied, perhaps with the installation which you have.

Likewise, the blood brings a better market price when kept by itself than when mixed with the tankage. However, where but small quantities of blood are at hand there is no other recourse but to put it into the tankage. Care should be taken that the blood shall not be added at the beginning of the cooking (this has reference to the sanitary system as well as to the regular tanking system), but after the fat has been rendered and withdrawn.

This precaution is necessary in those cases especially where light-colored fats, such as tallow and white hog grease, are being rendered, whereas in the case of the darker greases no appreciable effect is noticed as far as the color of the rendered fats is concerned. However, the yield of the fat will be affected in either case by the fact that the blood will absorb a certain amount of the fat, which will be lost to the barrel and which remains as residual fat in the finished tankage.

Where the color of the fat is of importance, it is advisable to keep the hog hair out of the cooking tankage, and cook the hair in a separate tank, and mix it into the tankage after the fat has been withdrawn. If an ordinary pressure tank is at hand, the hair may be cooked in this tank, but the water from the cooking should be saved in some manner, either in a vacuum evaporator or in the sanitary vacuum tank, since this water carries a large amount of ammonia material in solution.

[EDITOR'S NOTE.—This subject will be further considered in succeeding issues, and the opinions of trade experts will be given.]

NEW ZEALAND MEAT FOR EUROPE.

Those engaged in the New Zealand frozen ment trade are hopeful soon of establishing a market in France and Germany, says the London Meat Trades Journal. There is some talk about the removal of restrictions that at present prevent frozen meat from entering these countries, and, apparently with that possibility in view, the representatives of the German-Australian Steamship Company, of Hamburg, and the North-German Lloyd Company have recently been visiting Wellington and carefully noting the shipping facilities of the port.

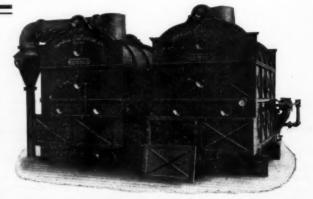
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We build Swensons and other types of evaporators, for liquids of all classes organic, inorganic, precipitating, foaming, corrosive. We build them for all kinds of chemicals-for refrigerating plants-for tank water. You can see them in operation, all over the United States. The experience of our engineers, covering 600 installations in every in-dustry where evaporators are used, is at your disposal. We can solve your evaporation problems-whatever they may

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New York and Chicago

Official Organ American Meat Packers' Association.

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NEED TO GET ACQUAINTED

It would seem as if the two ends of the meat business needed to get acquainted. At least, more of an acquaintance with the conditions surrounding the other fellow's end of the business might promote co-operation in serving the public and in making a success of the business, and might eliminate many of the misunderstandings that now exist.

The meat producer might profit by a somewhat closer study of the marketman's trials and tribulations, and the retailer certainly needs a little education in the elementary facts concerning meat production. It is not an edifying spectacle to see the producer and the retailer at each other's throats over the question of the tariff on meats and livestock, for example. The producer wants protection and the retailer wants free meats, and in the course of defending his stand each treads on the other's toes without mercy.

Each should be a little better assured of his facts before attacking the other. For instance, the stockman's paper may accuse the meat retailer of being responsible for high cost of meats because of his extortions upon his customers. The retailer may not attack the stockman as demanding too much for his animals, but he does relieve himself of a whole lot of chimerical talk about the immense meat supplies that would be available if Congress would only take off the duty on meats and livestock, and let them in free.

One is as much in error as the other. The stockman does not appreciate the handicap under which the retail butcher operates today, the added expense of doing business caused by the demands of the extravagant city consumer. And when the retailer begins to discourse on the "teeming hordes" of meat animals that exist somewhere on this globe, only waiting to be turned loose on the American market, he is-to use a slang phrase-"talking through his hat" to a great extent. A course of study of conditions at the other end of the business might enable each to debate more intelligently, even if it did not serve to bring both together on a common ground of action for the welfare of allied industries.

OLEOMARGARINE AND BUTTER

There are a whole lot of important facts in connection with the butter vs. oleomargarine controversy that the general public does not know about. For instance, it is probable that but a few people know that the Department of Agriculture has been urging for several years a system of inspection of dairy products to protect the public health from the dangers of disease-carrying milk, butter and cheese.

In these days of pure food agitation this ignorance is surprising. Why, as recently as in his last annual report the Secretary of Agriculture says:

"Investigations during the year show that inspection of dairy manufacturers is very desirable. They showed 61 per cent. of the 5,154 lots of cream inspected were dirty, decomposed, or sour, and that 94.5 per cent. of the creameries visited were insanitary to a greater or less degree, and that 72.6 per cent. of these creameries did not pasteurize the milk so as to destroy any disease germs that might be present."

This is something the consuming public, recently so deeply interested in pure food reform, probably has not realized. The statement of the Secretary had for its basis the annual report of the Bureau of Animal Industry, which has all such matters in charge. This report urgently sets forth the need of a Federal law requiring the inspection of dairy products, just as meat products are now inspected. This report goes on to say:

"As disease-producing germs are known to survive for long periods in butter made from unpasteurized cream, and as butter is eaten in the raw state, this product when made under such conditions as prevail in the majority of creameries cannot be said to be wholesome and free from danger to human health."

Concerning the wholesomness of oleomargarine, Dr. Wiley said in a statement before a Congress committee: "Oleomargarine, when made under proper sanitary conditions from sanitary raw materials, is a wholesome and nutritious article of diet." The conditions Dr. Wiley speaks of are complied with in the manufacture of oleomargarine today, as it is made under the rigorous restrictions of the Federal meat inspection law, and cannot be marketed unless it bears the Federal inspection stamp guaranteeing its healthfulness and wholesomeness.

In his testimony before the Senate Committee on Agriculture concerning the presence of tubercular and other disease germs in butter or like products which are not subjected to high temperatures in making, as is oleomargarine, Dr. Wiley was asked this question: "Would it not follow that it is much safer and healthier for a person to confine himself strictly to eating oleomargarine, and let creamery butter entirely alone?" Dr. Wiley answered: "If you are to avoid danger from infection of tuberculosis, I think that would be true."

There are volumes of government reports and Congressional testimony along these same lines. Reports and testimony show that all the ingredients of oleomargarine, even the butter and cream used by some makers, are either sterilized or pasteurized before the product is finished, so that there is no possibility of disease germs existing in it.

In connection with continued efforts of butter interests to prevent the enactment of equitable oleomargarine legislation, it is interesting to note that consumers have had to pay from 40 to 50 cents a pound for good butter all winter. The Secretary of Agriculture reports that butter prices in 1912 were 11 per cent. higher than in the year previous. It is not surprising that butter interests are doing all they can to discourage the competition of oleomargarine, the highest grades of which sell all the year round for from 20 to 22 cents per pound wholesale.

It would appear that the butter interests might expend their energies to better advantage, both to themselves and the consuming public, in aiding the government in its effort to secure a system of dairy product inspection by which the public health might be safeguarded, rather than continuing their effort to shut out of the market a healthful and wholesome competitor of butter.

TRADE GLEANINGS

its plant at Waterloo, Ia.

Swift & Company contemplate erecting a branch house at Quincy, Ill.

The packing plant of Albert Schnurr at St. Louis, Mo., has been damaged by fire.

The Marshall Oil Mill Company, Jefferson, Tex., will erect a two-press cottonseed oil mill.

The C. M. Shay Fertilizer Company's plant at Groton, Conn., has been destroyed by fire. Loss, \$75,000.

M. Robinson and others are organizing a company at Clanton, Ala., to establish a fertilizer plant.

The large fertilizer plant of Rowe Brothers & Sons at Hampton, Va., has been totally destroyed by fire.

The Carondelet Packing Company, St. Louis, Mo., has increased its capital stock from \$60,000 to \$120,000.

The burned plant of the Campobello Oil Mills Company at Campobello, S. C., will be rebuilt at a cost of \$15,000.

The Lenoir Oil and Ice Company, Kinston, N. C., has just completed a thoroughly modern fertilizer mixing plant.

The office and warehouse of the Charles Stoppenbach's Sons' packing plant at Jefferson, Wis., have been destroyed by fire.

The Interstate Cotton Oil Refining Company has been incorporated with a capital stock of \$600,000. C. A. Sanford, G. E. Ellis and T. Forbes of Sherman, Tex., are the incorporators.

The Colbert County Oil and Fertilizer Company, Tuscumbia, Ala., has been organized with a capital stock of \$50,000 by J. T. Kirk, D. O. Matthews and others. A three-press mill and fertilizer plant with a daily capacity of 50 tons will be erected.

The Sulzberger & Sons Company has conveyed to the Merchants' Cold Storage Warehouse Company of New York City the property on Ashland avenue, Chicago, Ill., 869

The Roth Packing Company is enlarging feet north of Forty-third street, lot 255x140 feet, east front, with warehouse improvements.

CONNECTICUT NET WEIGHT LAW.

A law enacted by the legislature of the State of Connecticut requiring the marking of all food packages with the net weight or quantity of contents went into effect last month. The Connecticut food department has prepared regulations for the enforcement of this law, and they are now being carried out.

The law provides that all foods sold in package form must be marked "plainly and conspicuously" on the outside of the package with the net quantity of the contents in terms of weight, measure or numerical count; it also provides that "reasonable" variations shall be permitted and that allowances shall be established by rules and regulations made from time to time by the dairy and food commissioner and the director of the Connecticut agricultural experiment station. It is ruled that "a package is a closed receptacle of any kind in which a food product is kept in stock, and which, with its contents, is sold to the public."

Reasonable allowances for variation in weight are permitted under the law. A table of allowances has been prepared, and variations in weight from the net weight stated on labels are to be permitted as follows on certain articles:

Bacon, large size, 1/2 oz. Corned beef, No. 1, 1/2 oz.; No. 2, 1 oz.; sliced, large, 1/2 oz. Potted ham, quarter or half, 1/4 oz. Mince meat, 1/4 oz. Oleomargarine, 1 lb., 1/2 oz. Any edible oil, 2 and 4 oz. sizes, 1/8 oz.; 8 oz. size, 1/4 oz.; 32 oz. size, 1 oz. Peanut butter, 1/2 oz. Pork and beans, No. 2, 1/2 oz. No permissible variation has yet been established for sausage, as the varieties are so numerous and conditions of shrinkage so different that further experiment is being made to determine proper allowances. Proportionate allowances will be made for larger packages than those given. No objection will be made to excess quantity.

SLAUGHTERHOUSES IN COPENHAGEN.

The obligatory killing of animals for human food by the city at the municipal slaughterhouses of Copenhagen, reports Consul General E. D. Winslow, was commenced 25 years ago, and at the same time was inaugurated compulsory meat inspection of all carcasses killed outside the city limits. The system now in operation began in 1888, during which year 12,500 tons of fresh meat were prepared. During 1911, 18,700 tons of meat were sent to market. In 1888 the city authorities inspected imported meats for city use to the amount of 18,500 tons; in 1911, 22,000 tons.

The population of Copenhagen meanwhile has increased from 345,000 in 1888 to 565,000 in 1911. It appears from these figures and after certain deductions for export, etc., that the per capita consumption of meat in that city, which was estimated at 187 pounds in 1888, is now only 130 pounds. The decrease in the use of meat is explained by the rise in price and by a freer use of vegetables.

---PHILADELPHIA SLAUGHTERS IN 1912.

In a recent issue The National Provisioner gave some statistics indicating the magnitude of the meat slaughtering and packing industry in the city of Philadelphia, Pa. These figures, taken from the federal census of 1910, are now supplemented by official statistics of the slaughter operations in Philadelphia in the year 1912. These figures show a weekly average slaughter of 2,160 cattle, 1,127 calves, 7,123 sheep and 11,788 hogs. The official statistics for 1912, indicating those slaughtered under federal and under local inspection, are as follows:

U. S. Local	inspected105,796		Sheep. 257,920 112,472	Hogs. 437,879 175,109
Tota	l slaughtered112,353	58,610	370,392	612,988

FOREIGN COMMERCIAL EXCHANGE.

New York, February 21.-Foreign commercial exchange rates were quoted today as

London-				
Bankers' 60	dava	4 8990	0@4.83	
Demand sterl	ing			
Paris—	108	2.010	JEE 2.0100	
Commercial,	90 days:	5.24%	@5.24%+1-10	į.
Commercial,	60 days	5.221/2	@5.2214+1-16	į.
Commercial;			@5.18%+1-10	i
Berlin-			0	
Commercial,	90 days	93 9-16	@ 93%	
Commercial.		93 15-16	@ 94	
Commercial.		94 15-16	@ 95	
Antwerp-				
Commercial,	60 days	5.2674-1-16	6@5.26 7-16	
Amsterdam-	00 44351111	b. mo /8 in m	000120 1 20	
Commercial,	en down	90 19 106	39 13-16+1-16	
Commercial,	oo days	29 19-106	829 19-10-1-10	,

PROPOSALS.

PROPOSALS FOR INDIAN SUPPLIES-Department of the Interior, Office of Indian Affairs, Washington, D. C., January 15, 1913. Sealed proposals, plainly marked on the outside of the sealed envelope: "Proposals for Indian supplies, Omaha, Nebr.," and addressed to the "Commissioner of Indian Affairs, Eleventh street and Capitol avenue, Omaha, Nebr.," will be received until 2 o'clock p. m. of Monday, March 17, 1913, and then opened, for furnishing the Indian Service with rolled barley, beef, mutton, pork, corn, salt, groceries, furniture, paints, oils, glass, harness, leather, agricultural implements, medical and school supplies, etc. Bids must be made out on Government blanks. Schedules giving all necessary information for bidders will be furnished upon application to the Indian Office, Washington, D. C., and the U. S. Indian Warehouses at New York City, Chicago, St. Louis, Omaha and San Francisco, The Department reserves the right to reject any and all bids, or any part of any bid. F. H. ABBOTT, Acting Commissioner.



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ROOFING AT 40 DEGS. BELOW ZERO.

At 40 degs. below zero a pail of water placed outdoors will freeze almost before you can turn around. According to Peary, the temperature at the North Pole ranges from 10 to 40 degs. below zero, and during his arctic trip the thermometer seldom dropped below the latter point. Yet a temperature of "40 below" is quite usual in the vicinity of South Porcupine, Canada, a gold mining settlement 500 miles north of Toronto.

Accordingly when the Northern Electric Heat & Power Company built their new plant in this town, they were up against a pretty big roofing and insulating problem. ditions, a practically indestructible roofing was required. And on top of these conditions they demanded a roofing and siding that would afford perfect fire protection.

After carefully considering numerous roofings, they made a thorough test of J-M Asbestos Roofing and a siding known as J-M Asbestoside. The test proved so successful that a number of property owners in addition to the Northern Electric Heat & Power Company adopted these materials in their rebuilding operations.

J-M Asbestos Roofing and J-M Asbestoside owe their remarkable resisting powers to the fact that they are all-mineral. They contain no vegetable or animal matter, nothing but pure asbestos fibres and Trinidad lake peculiar mineral construction its coefficient of expansion and contraction is so great that not even the slightest crack is produced when the weather changes from 80 degs. Fahr. to 40 degs. below zero.

40 degs. below zero.

The roofing is supplied in rolls and is laid on the roof lengthwise, each successive layer being firmly cemented to the last one until the roof is really covered with one continuous blanket or sheet of stone. The same result is produced with the J-M Asbestoside, this material being supplied in sheets instead of rolls. A copy of a recently published booklet describing this roofing in detail will be forwarded by the H. W. Johns-Manville Company, New York, to anyone interested in difficult roofing problems.

PROGRESS OF THE MOTOR TRUCK.

"The progress of the motor truck is bounded only by the confines of civilization," says President George A. Kissell of the KisselKar. "No other invention of modern times, except the telephone, has so quickly and surely justified itself. So rapid has been its rise in favor and so apparently limitless its future, that some leading builders of trucks are dissatisfied in a negative way They are impatient because the technique of the haulage problem in the hundreds of businesses employing delivery is still far from mastered. There is yet so much to be learned and re-taught regarding the economies of the motor over the horse, that it sometimes seems an endless subject.

"When the business men who buy the trucks establish loading and driving systems to fit the new conditions, then indeed will they wonder how a comparison with the old and the new way could ever have been even momentarily considered."



PLANT INSULATED WITH J-M ASBESTOS COVERINGS AT 40 DEGREES BELOW ZERO.

They required a material that would prove an effectual insulation against this excessive cold, and which at the same time would not crack and go to pieces under low temperatures. Furthermore, it was necessary to have a roofing that would withstand the melting snows of spring without rusting or rotting, and that wouldn't dry out and run during the short but often hot Canadian summer. In short, owing to the extreme climatic con-

asphalt built up layer on layer into a sheet of "flexible stone." The H. W. Johns-Manville Company, the manufacturers of this roofing, claim that it has been on many buildings for over a quarter of a century, and has never required repairing, painting, graveling or coating of any kind. They also claim that it is not affected by chemical fumes, gases or acids, nor sparks or burning cinders falling on it from chimneys, cupolas or any other source. It keeps buildings warm in winter and cool in summer, and due to its

PUT IN "BOSS" SAUSAGE STUFFERS.

The great success of the "Boss" machines, manufactured by The Cincinnati Butchers' Supply Company, Cincinnati, Ohio, is largely due to the good satisfaction they give their user, who find them to be among their best-paying investments. The Fried & Reineman Packing Company of Pittsburgh-Allegheny, not only use the largest "Boss" cutters and "Boss" mixers in their sausage department, but have also added three latest type 200-lb. "Boss" pneumatic stuffers. Those interested in up-to-date equipment can get valuable information by addressing The Cincinnati Butchers' Supply Company.

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ICE AND REFRIGERATION

NEW CORPORATIONS.

Kuttawa, Ky.—The Kuttawa Ice Company has been incorporated with a capital stock of \$2,500 by W. H. Tritt, B. Skinner and others.

Russellville, Ark.—A. H. Lightner, L. Mc-Clanahan and others have incorporated the Arkansas-Oklahoma Ice Company with a capital stock of \$15,000.

ICE NOTES.

Lebanon, Tenn.—The City Bakery Company will install an ice cream plant.

Catskill, N. Y.—The Smith & Smith ice house has been destroyed by fire.

Centerville, Md.—The Centerville Creamery Company will erect an \$8,000 ice plant.

Dermott, Ark.—W. C. Byington, of Crossett, Ark., contemplates establishing an ice plant.

Salesburg, N. C.—A. B. Salesby will erect an addition to his place and equip as an ice cream factory.

Burlington, N. C.—A 30-ton ice machine will be installed by the Piedmont Electric Railway Company.

San Antonio, Tex.—Plans are on foot in this city for the erection of a new \$250,000 cold storage plant.

Baltimore, Md.—The City Ice Company is having plans prepared for an addition to its plant on Falls Road.

Athens, Tenn.—T. Sherman contemplates the installation of a cold storage plant for fruits and vegetables.

Memphis, Tenn.—The Merchants' Ice and Cold Storage Company has plans prepared for the erection of a plant.

Angleton, Tex.—The Angleton Gin and Power Company will increase its capital stock and install an ice plant.

Sylacauga, Ala.—The Sylacauga Ice and Coal Company has been organized and will establish a 15 to 20-ton ice plant.

Charlotte, N. C.—The Purity Ice Cream Company will establish an ice cream plant

with a daily capacity of 500 to 800 gallons daily.

Port Hawkesbury, N. S.—The cold storage plant of the North Atlantic Fisheries, Limited, has been totally destroyed by fire.

Traverse City, Mich.—Local business men are interested in the establishment of a cold storage plant here for the storage of apples.

Parma, Ida.—Jewell & Lawson, of the Parma Meat Market, have let contract for the installation of a 2-ton refrigerating machine, which will be installed at once.

Enumelaw, Wash.—The Enumelaw Cooperative Creamery Company has contracted for the installation of a 3-ton ammonia compressor to be operated on the brine system.

New York, N. Y.—The factory of the Hollow Ice Manufacturing Company, at Mills lane and Boston road, the Bronx, has been destroyed by fire. The total loss was more than \$75.000.

Middleport, N. Y.—A cold storage plant, four stories high, 225 feet long and 125 wide will be erected in this village at a cost of \$50,000. Those interested are George R. Sheldon, Edgar Knapp, Charles Sybrandt, D. L. Prisch and the Jackson-Sebring Company.

Santa Rosa, Cal.—At the annual meeting of the Berry-Growers' Association of Sebastopol a committee was appointed to confer with the Apple-Growers' Union for the purpose of arranging to establish a cold-storage plant at Sebastopol for the fruit interests of this district.

CHICAGO COLD STORAGE SITUATION.

It is reported that because it is without additional funds to provide inspectors and other employees, the Chicago health department finds itself unable to attempt to enforce the cold storage regulation ordinance passed by the council on December 9. Products now in Chicago cold storage plants represent a value greater than \$12,000,000, but regulation is claimed to be impossible.

"Forty inspectors, five supervisors and five office clerks will be required to do that work alone," said Health Commissioner George B. Young. "We are taking no steps to enforce the ordinance, for we have no funds. The ordinance was passed without this department being consulted and without any provision being made for the cost of such additional work."

The preliminary survey referred to by the health commissioner showed the following quantities of various products on hand at the score of warehouses covered by the survey: Meat, 38,665 pounds; butter, 9,310,000 pounds; eggs, 441,500 cases; poultry, 18,602 pounds; fish, 4,900,000 pounds; apples, 65,500 barrels; fruits and nuts, 10,000 crates.

HONOR COLD STORAGE INVENTOR.

Cable advices from Paris state that Charles Tellier, inventor of the system of cold storage, who is 85 years of age, and until lately has been living in poverty, was decorated on Saturday night with the cross of the Legion of Honor and was entertained at a dinner by the International Cold Storage Association. A few months ago he was found living almost in want, and a subscription was raised, which produced \$16,000. His career, like that of many inventors before him, shows that he sacrificed everything for science.

Thirty years ago he found the method of freezing food by means of two new chemicals—methylic ether and trimethylamine. He developed his theories, built laboratories, perfected the process, and in 1876 constructed the ship La Frigorifique, which took a cargo of frozen meat from Rouen to La Plata, the first consignment of what has since become a product of world-wide trade.

The menu of the dinner was composed exclusively of products from distant countries, the transportation of which was made possible by the method of which the guest of the day was the pioneer.

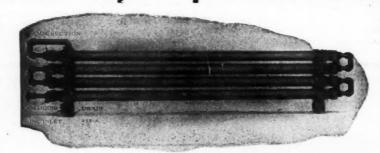




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CLEVELAND: General Cartage & Storage Co.,
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DALLAS: Oriental Oil Co.
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FORT WORTH: Western Warehouse Co.
HAVANA: O. B. Cintas.
HOUSTON: Texas Warehouse Co.
INDIANAPOLIS: Railroad Transfer Co.
JACKSONVILLE: St. Elmo W. Acosta.
KANSAS CITY: Crutcher Warehouse Co.
LIVERPOOL: Peter R. McQuie & Son.
LOS ANGELES: United Iron Works.
LOUISVILLE: Louisville Public Warehouse Co.

MILWAUKES: Central Warehouse,
MEMPHIS: Patterson Transier Co.
MEXICO, D. F.: Ernst O. Heinsdorf,
NEWARK: Brewers' & Bottlers' Supply Co.
NEW ORLEANS: Chas. F. Rantz.
NEW YORK: Roessler & Hasslacher Chemical
Co., Shipley Construction & Supply Co.
NORFOLK: Nottingham & Wrenn Co.
OKLAHOMA CITY: O. K. Transfer & Storage
Co.

Co.

Co.

PITTSBURGH: Pennsylvania Transfer Co.

PITTSBURGE: Rhode Island Warehouse Co.

ROCHESTER: Shipley Construction & Supply Co.

SALT LAKE CITY: Utab Soap Co.

ST. LOUIS: Pilsbry-Becker Engineering & Sup-

ST. LOUIS: Pilsbry-Becker Engineering oply Co.
ST. PAUL: R. B. Whitacre & Co.
SAN ANTONIO: Oriental Oil Co.
SAN FRANCISCO: United Iron Works.
SAVANNAH: Benton Transfer Co.
SPOKANE: United Iron Works.
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CORROSION IN REFRIGERATING SYS-TEMS.

By Morgan B. Smith, Detroit, Mich.*

In this paper I shall attempt to comply with several requests that I give a summary of the results of my experience in the study of the corrosion problem in refrigerating systems, with regard to the relation which the circulating brine bears to the conditions generally pertinent to the refrigerating apparatus and other associated apparatus. I will give, first of all, a short summary of the conditions which we now know to be conducive to corrosion, and which are almost invariably present, singly or collectively, when corrosion is manifest.

Before giving this summary I may state that the manufacturers of chlorides for refrigerating purposes have been forced to put a better quality of chlorides on the marketchlorides of such a nature as would not tend to accelerate corrosion. These, briefly, are:

First-Combinations of unlike metals with the electrolytic brine.

Second-Combinations of the same or like metals in brine, but of varying degrees of purity, and segregation of impurities.

Third-Metal in a state of strain, especially torsional stress.

Fourth-Cutting effect of heavy brines when forced at high velocity through shortturn bends, or through piping of too small diameter relative to the volume of brine carried.

Fifth-The presence of air (oxygen) in the piping, or other apparatus, or in solution in the brine itself.

Sixth-Faulty construction of the brinecarrying apparatus so that the brine, originally free from air or relatively so, soon becomes saturated with air (oxygen) and, in consequence, highly conducive to corrosion.

Seventh-Comparatively high brine temperatures which are relatively conducive to corrosion, compared with lower temperatures

Eighth-The action of electric currents through refrigerating systems, especially the brine-carrying parts.

Ninth-Actual contact with the electric current-carrying circuits, due to faulty installation of wiring, conduits, etc.

Tenth-Leakage of electric current from poorly installed metallic conduits, which are veither grounded nor insulated from their

*From a paper read before the annual meeting of The American Society of Refrigerating Engineers.

Eleventh-Poor quality of metal used in the brine-carrying parts of the system, especially in the case of cast iron used in headers, pumps, etc.

Twelfth-So-called protective coatings, which in many cases actually accelerate corrosion, rather than inhibit it.

Thirteenth-Galvanized iron of poor quality, which resists corrosion very well for a short time-until the zinc has been dissolved away sufficiently from the iron to extend beyond the limited zone of protection from corrosion. Only the very best grade of galvanized iron should be used, since it is well to bear in mind the evidence that the iron used for galvanized iron is seldom of good quality; and so, once the zinc has dissolved so as no longer to protect the iron, the iron itself will almost invariably be attacked very vigorously.

In order to show the behavior of metals in brine, many laboratory tests have been made with the conditions maintained similar to those of practice, excepting only temperatures. Inasmuch as the temperatures were in all cases high, when compared with those of practice, the conditions were probably more severe. Some accelerated tests were made, but consistent results were not obtained, the conclusion reached being that these tests should be carried out under normal conditions, and should be of sufficient duration to demonstrate the general tendency of the reactions between brine and metal.

For this reason tests were conducted covering not less than 100 days-in some cases a year or more-to allow full time for the reactions. The metals were only seveneighths immersed in brine, as this simulates a condition very general in practice. The test pieces were 31/2 inches by 1 inch by 1/4 inch in size. The brine was renewed every seven days. The change in weight of the metals was noted at frequent intervals, and calculated in terms of change in weight per unit surface exposed to the action of the brine.

The peculiar behavior of aluminum is characteristic of this metal in a number of solutions, among which are the solutions of sodium-bicarbonate and of ammonium-bicarbonate in certain organic solutions, and is apparently due to the accumulation of a strongly adherent coating of oxide. Aluminum actually gained in weight on this account.

The alloys seem more resistent to corrosion than do the metals of which the alloy is (Concluded on page 32.)

WATCH PAGE 48 FOR BARGAINS.



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NEW TEXAS MUNICIPAL ABATTOIR.

The city council of Beaumont, Tex., has awarded a contract to construct a municipal abattoir at the price of \$11,550. The board of public works was granted further time in which to purchase the machinery and equipment. The site has been purchased and the long delay in the movement to have a municipal abattoir is about at an end. The abattoir is designed as a model packing plant, available for all butchers and meat dealers, and will eliminate the ordinary and insanitary slaughterhouses and thereby improve the condition of meats killed locally.

BOLL WEEVIL IS GAINING.

Reports from Washington state that the cotton boll weevil has maintained its progress of devastation in spite of the unusual conditions during the past year, and that it has increased its area by more than 7,000 square miles. Three noteworthy points in connection with the extent of the infested territory in 1912 are the failure of the insect to extend into Central Oklahoma as far as it did in 1906, the comparatively small loss of territory along the northern border in Arkansas and Missouri, and the fact that the weevil has been able to maintain itself

practically in the western limit of cotton culture, the central part of Texas.

OLEO TAX LAW IN VERMONT.

The Vermont State senate has passed the bill reducing the State license tax on oleomargarine dealers from \$125 to \$25 per year. The lower house, controlled by the dairy interests, has not taken favorable action on the measure, which was intended to benefit consumers oppressed by the high butter prices, and dealers who could not afford to sell the cheaper priced product because of the high tax.



PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Values Steady-Trading Quiet-Hog Values Maintained-Quality Good-Distribution Fair-Stocks Gaining Slowly-Exports Maintained.

The reaction in hog product values, which was somewhat of a factor in the market the middle of last week, gave place this week to a better tone and some improvement in values, although the gains did not carry the market into new high ground. The reaction appeared to be quite largely the result of maintained demand for cash product, and of maintained firmness in the values for hogs. The movement of hogs is fair, although the receipts are somewhat disappointing compared with a year ago. The situation in this respect is rather disappointing, but seems to be the natural sequence of the hog supply conditions.

The average values for hogs continue very high. During the past week the average was \$2.05 per 100 lbs. above last year, or just onethird over the figures for 1912. This advance in values for hogs is a good explanation of the maintained strength of product. The price of product is not as much over last year as the price of hogs. The price of lard is only about 11/2c. per lb. over last year; the price of ribs is about two cents a pound over, and the price of pork \$4 per bbl. over. This does not make the proportionate increase in the product compared with the price of hogs.

The question of the movement is still the leading factor. The packing of hogs so far this season has shown so much of a decrease that the possibilities are that the totals for the twelve months will be fully four, if not 41/2 million less than for the same time a year ago. While there has been this decrease in the number the quality of the hogs, particularly the last few months, has been better than a year ago, as reflected in the average weight. This heavier weight has of course, meant more fat, and this condition is reflected in the better yield of lard. Some well-informed people in the provision trade

are inclined to express confidence that the increased weight will make up for a considerable portion of the decrease in the number of hogs packed.

In addition there has been a falling off in the exports, which naturally means an increase in the supplies available for home consumption. The domestic demand, however, has naturally gained with the growth of the population, and the high price of competing meats. The low relative price for compound lard has stimulated the consumption of this article, and it is possible that the prices for pure lard would have been very much higher but for the tremendous output of compound lard, and the great increase in the domestic distribution.

Many are inclined to believe that the output of cottonseed oil will this year be well up toward that of last year, due to the higher price of seed, and the probabilities of a larger percentage of crush. The export movement in cottonseed oil has fallen off, as well as the exports of lard, and this also means a larger available supply for domestic distribution.

As the winter season ends, and the new As the winter season ends, and the new packing season opens, there is tendency to look for an increased movement of hogs compared with last year. This may not be much of a factor until later in the season, but it is believed that the receipts will certainly increase, and such increase will become a factor, if the great parts and the season is the season of the season of the season. factor in the summer supply of meats and edible fats.

The Eastern trade has been somewhat influenced of late by the uncertainty as to labor conditions. With the possibility of the prostration of railroad transportation and the corresponding paralysis on business, the trade has been inclined to be very conservative, and excepting in the way of buying against posexcepting in the way of buying against possible interruption of transportation, there has been only a moderate volume of business. It is thought, with the probable settlement of the trouble through arbitration, that business will shortly feel the influence of the more assured conditions.

The market, in a broad sense, appears to be awaiting developments. The advance in values has carried prices up to a new base

position, for both product and hogs, and the question which is being carefully considered is whether this advance in values will be sufficient to affect the demand for product, on the one hand, and stimulate the movement of hogs, on the other. This condition is being very carefully watched. Some claims are made that there is evidence of a lessening in the demand for product, and that this will be reflected, in the course of a few weeks, in accelerated increasing tendency in the stocks. It is also claimed that the higher level of values will be likely to affect the export distribution, which will be the equivalent of increasing the supply for domestic distribution.

LARD.—The situation in the market shows a better tone and a general gain in values.

LARD.—The situation in the market shows a better tone and a general gain in values. Demand is fair and the export movement has been of good volume. City steam, \$10½; Middle West, \$10.60@10.70; Western, \$10.80; refined Continent, \$11.35; South American, refined Continent, \$11.35; South American, \$11.95; Brazil kegs, \$12.95; compound lard,

PORK.-The market is quiet but firm.

cal demand is slow. Mess is quoted at \$20.50 @21; clear, \$21@22.50; family, \$21.50@23.50.

BEEF.—The market is firm. Supplies are still very limited, not only in the local market but generally, and the routine daily demand takes care of the offerings. Quoted:

Family, \$23@24, mass, \$20@21, mass, \$24.60. Family, \$23@24; mess, \$20@21; packet, \$22 @23; extra India mess, \$38@40.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

EXPORTS OF HOG PRODUCTS

Exports of hog products from New York reported up to Wednesday, February 19, 1913:

1913:

BACON.—Amsterdam, Holland, 31,720 lbs.;
Antwerp, Belgium, 223,000 lbs.; Bergen, Norway, 12,959 lbs.; Bristol, England, 14,057 lbs.; Bremen, Germany, 12,794 lbs.; Catania, Sicily, 6,250 lbs.; Christiania, Norway, 109,979 lbs.; Christiansand, Norway, 12,712 lbs.; Cienfuegos, Cuba, 23,093 lbs.; Drontheim, Norway, 34,639 lbs.; Genoa, Italy, 210,525 lbs.; Glasgow, Scotland, 129,494 lbs.; Hamburg, Germany, 39,853 lbs.; Hamilton, W. I., 1,688 lbs.; Hango, Russia, 119,785 lbs.; Havana, Cuba, 14,973 lbs.; London, England, 17,255 lbs.; Liverpool, England, 1,474,529 lbs.; Manaos, Brazil, 38,252 lbs.; Nuevitas, Cuba, 11,137 lbs.; Rotterdam, Holland, 73,069 lbs.; St. Johns, N. F., 2,000 lbs.; Trieste,

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Austria, 57,424 lbs.; Tampico, Mexico, 4,331

HAMS.—Amsterdam, Holland, 8,261 lbs.;
Antwerp, Belgium, 136,055 lbs.; Bristol, England, 12,910 lbs.; Barcelona, Spain, 7,186 lbs.;
Ciudad Bolivar, Venezuela, 1,895 lbs.; Cartagena, Colombia, 2,221 lbs.; Cadiz, Spain, 4,507 lbs.; Curacao, Leeward Islands, 636 lbs.; Cienfuegos, Cuba, 21,957 lbs.; Cumana, Venezuela, 715 lbs.; Grenada, W. I., 4,364 lbs.; Glasgow, Scotland, 573,553 lbs.; Hamilton, W. I., 7,056 lbs.; Havana, Cuba, 1,358 lbs.; Kingston, W. I., 747 lbs.; London, England, 117,356 lbs.; Liverpool, England, 564,769 lbs.; Macoris, S. D., 9,194 lbs.; Maracaibo, Venezuela, 8,340 lbs.; Nuevitas, Cuba, 4,638 lbs.; Nassau, W. I., 3,384 lbs.; Port au Prince, W. I., 3,988 lbs.; Port Limon, C. R., 1,356 lbs.; Southampton, England, 57,451 lbs.; Tampico, Mexico, 4,290 lbs.; Vera Cruz, Mexico, 2,492 lbs.
LARD.—Amsterdam, Holland, 43,593 lbs.; Antwerp, Belgium, 499,680 lbs.; Aberdeen, 24,571 lbs. HAMS.-Amsterdam, Holland, 8,261 lbs.;

LARD.—Amsterdam, Holland, 40,000 LARD.—Antwerp, Belgium, 499,680 lbs.; Aberdeen, Scotland, 34,527 lbs.; Ancona, Italy, 5,500 lbs.; Bergen, Norway, 61,182 lbs.; Belfast, Ireland, 14,249 lbs.; Bristol, England, 64,480 lbs.; Bristol, England, 64,480 lbs.; Bremen. Germany, 33,000 lbs.; Bilbao, 187 lbs.; Bristol, 187 lbs. lbs.; Bremen, Germany, 33,000 lbs.; Bilbao, Spain, 1,761 lbs.; Catania, Sicily, 46,175 lbs.; Copenhagen, Denmark, 329,071 lbs.; Cartagena, Colombia, 67,379 lbs.; Ciudad Bolivar, Venezuela, 40,594 lbs.; Cape Town, Africa, 207,231 lbs.; Cardiff, Wales, 11,200 lbs.; Cucuta, Colombia, 6,310 lbs.; Curacao, Leeward Islands, 15,740 lbs.; Christiania, Norway, 57,065 lbs.; Christiansand, Norway, 57,065 lbs.; Christiansand, Norway, 8,850 lbs.; Cipturace, Cuba, 265,680 lbs.; Colon, Panama, 2,400 lbs.; Cumana, Venezuela, 925 lbs.; Delagoa Bay, Africa, 46,833 lbs.; Drontheim, Norway, 18,259 lbs.; Dantzig, Germany, 247,271 lbs.; Emden, Germany, 13,000 lbs.; Grenada, W. I., 21,905 lbs.; Glasgow, Scotland, 197,405 lbs.; Genoa, Italy, 39,925 lbs.; Havana, Cuba, 33,590 lbs.; Hamburg, Germany, 3,126,760 lbs.; Hamilton, W. I., 1,316 lbs.; Havre, France, 109,651 lbs.; Hango, Russia, 9,050 lbs.; Koenigsberg, Germany, 231,054 lbs.; Las Palmas, A. R., 2,800 lbs.; Leith, Scotland, 8,830 lbs.; Liverpool, England, 686,164 lbs.; London, England, 139,198 lbs.; Manaos, Brazil, 24,460 lbs.; Macoris, S. D., 39,554 lbs.; Maracaibo, Venezuela 24,631 lbs.; Malta, Island of, 2,800 lbs.; Nassau, W. I., 19,536 lbs.; Nuevitas, Cuba, 24,261 lbs.; Naples, Italy, 23,394 lbs.; Port Limon, C. R., 2,791 lbs.; Palermo, Sicily, 22,679 lbs.; Port au Prince, W. I., 88,305 lbs.; Port Empedoche, —.——, 9,610 lbs.; Riga, Russia, 14,896 lbs.; Rotterdam, Holland, lbs.; Bremen, Germany, 33,000 lbs.; Bilbao, Spain, 1,761 lbs.; Catania, Sicily, 46,175 lbs.; Copenhagen, Denmark, 329,071 lbs.; Carta-Port Empedoche, —..—, 9,610 lbs.; Riga, Russia, 14,896 lbs.; Rotterdam, Holland,

1,114,742 lbs.; Stettin, Germany, 677,590 lbs.; Stavanger, Norway, 18,000 lbs.; St. Johns, N. F., 53,386 lbs.; Southampton, England, 48,800 lbs.; Turks Island, W. I., 2,126 lbs.; Trieste, Austria, 22,000 lbs.; Tampico, Trieste, Austria, 22,000 lbs.; Tampico, Mexico, 1,380 lbs.; Valencia, Spain, 2,200 lbs.;

Mexico, 1,380 lbs.; Valencia, Spain, 2,200 lbs.; Vera Cruz, Mexico, 22,839 lbs.

LARD OIL.—Antwerp, Belgium, 5 bbls.; Cape Town, Africa, 500, gals. Maraeaibo, Venezuela, 200 gals.

PORK.—Antwerp, Belgium, 25 bbls., 20 tcs.; Barbados, W. I., 85 bbls.; Christiania, Norway, 50 bbls., 100 tcs.; Demerara, British Guiana, 50 bbls.; Grenada, W. I., 59½ bbls., 9 tcs.; Hamilton, W. I., 7 bbls.; Hamburg, Germany, 25 bbls.; Havre, France, 54 bbls.; Macoris, S. D., 62 bbls.; Nassau, W. I., 64½ bbls.; Port au Prince, W. I., 297 bbls., 3 tcs.; Port Limon, C. R., 5 bbls.; St. Johns, N. F., 508 bbls.; Turks, Island, W. I., 9 bbls.

SAUSAGE.—Antwerp, Belgium, 50 bx.; Curacao, Leeward Islands, 17 pa.; Havre,

Curacao, Leeward Islands, 17 pa.; Havre, France, 115 pa.; Macoris, S. D., 136 cs.; Neuvitas, Cuba, 60 pa.

-00 EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, February 19, 1913:

BEEF.—Antwerp, Belgium, 59 bbls.; Bremen, Germany, 85 bbls.; Barbados, W. I., 25 bbls., 50 tcs.; Christiania, Norway, 175 bbls., 36 tcs.; Cardiff, Wales, 85 tcs.; Curacao, Leeward Islands, 27½ bbls.; Colon, Panama, 25 bbls.; Demerara, British Guiana, 15 bbls.; Grenada, W. I., 19 bbls., 30 tcs.; Hamilton, W. I., 10 bbls.; Hamburg, Germany, 150 bbls., 10 tcs.; Kingston, W. I., 48 bbls., 8 tcs.; Liverpool, England, 75 tcs.; London, England, 50 tcs., 30 bbls.; Malmo, Sweden, 15 bbls.; Nuevitas, Cuba, 10 bbls.; Nassau, W. I., 22 bbls.; Paramaribo, Dutch Guiana, 37 bbls.; Port au Prince, W. I., 147 bbls., 10 tcs.; Port Limon, C. R., 17 bbls.; Rotterdam, Holand, 50 bbls.; St. Johns, N. F., 630 bbls.; Turks Island, W. I., 9 bbls.
FRESH MEAT.—Hamilton, W. I., 20,036 lbs.; Liverpool, England, 148,391 lbs.; London, England, 17,090 lbs.; Nassau, W. I., 10,156 lbs.

10,156 lbs

OLEO OIL.—Antwerp, Belgium, 15 tcs.; Alexandria, Egypt, 25 tcs.; Bremen, Germany, 60 tcs.; Constantinople, Turkey, 55 tcs.; Cyrus, Island of, 20 tcs.; Copenhagen, Denmark, 250 tcs.; Christiania, Norway, 220

tcs.; Genoa, Italy, 75 tcs.; Glasgow, Scotland, 25 tcs.; Hamburg, Germany, 892 tcs.; Liverpool, England, 100 tcs.; London, England, 375 tcs.; Piraeus, Greece, 92 tcs.; Rotterdam, Holland, 677 tcs.; Salonica, Turkey, 50 bbls.; Stavanger, Norway, 70 tcs.; St. Johns, N. F., 153 tcs.; Southampton, England, 100 tcs. From Baltimore to Rotterdam, 70 tcs. OLEOMARGARINE.—Belize, British Honduras, 1,600 lbs.; Cartagena, Colombia, 3,603 lbs.; Curacao, Leeward Islands, 1,376 lbs.; Colon, Panama, 2,400 lbs.; Kingston, W. I., 5,250 lbs.; Macoris, S. D., 2,560 lbs.; Nassau, W. I., 2,985 lbs.; Port au Prince, W. I., 4,100 lbs.; Vera Cruz, Mexico, 1,900 lbs.

TALLOW.—Cartagena, Colombia, 9,702 lbs.; Curacao, Leeward, Islands, 1,834 lbs.; Grenada, W. I., 1,684 lbs.; Hamburg, Germany, 25,822 lbs.; Liverpool, England, 58,050 lbs.; Manaos, Brazil, 4,483 lbs.; Macoris, S. D., 31,999 lbs.; Rotterdam, Holland, 43,464 lbs. tes.; Genoa, Italy, 75 tes.; Glasgow, Scotland.

TALLOW OIL. -Havre, France, 30 bbls.;

Rotterdam, Holland, 100 tcs.
TONGUE.—Liverpool, England, 170 pa.;

TONGUE.—Liverpool, England, 170 pa.; London, England, 20 pa.

CANNED MEAT.—Antwerp, Belgium, 75 cs.; Bristol, England, 245 cs.; Belize, British Honduras, 29 cs.; Cienfuegos, Cuba, 35 cs.; Cape Town, Africa, 763 cs.; Ciudad Bolivar, Venezuela, 105 pa.; Cardiff, Wales, 350 cs.; Curacao, Leeward Islands, 139 pa.; Cartagena, Colombia, 58 cs.; Delagoa Bay, Africa, 453 cs.; Glasgow, Scotland, 1,328 cs.; Hamilton, W. I., 20 cs.; Liverpool, England, 330 cs.; London, England, 405 cs.; Macoris, S. D., 34 cs.; Maracaibo, Venezuela, 47 pa.; Nuevitas, Cuba, 36 cs.; Nassau, W. I., 93 cs.; Smyrna, Turkey, 73 cs.; Tampico, Mexico, 38 cs.; Vera Cruz, Mexico, 30 cs.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending Feb. 15, 1913, with comparative tables: PORK, BBLS.

T-	Week ending Feb. 15,	Week ending Feb. 17,	From Nov. 1, '12, to Feb. 15,
To-	1913.	1912.	1913.
United Kingdom	428	473	5,190
Continent	244	284	4,690
So. & Cen. Am	405	385	6,028
West Indies	1,506	893	16,150
Br. No. Am. Cols.	1,415	671	4,689
Other countries		15	25
Total	3,998 MEATS, 1	2,721 LBS.	36,772
United Kingdom	6.014.000	8.262.202	80,440,825
Continent	606,325	820,275	14,033,500
So. & Cen. Am.,	62,000	24,375	1,600,525
West Indies	414,050	136,600	3,472,775
Br. No. Am. Cols.	1111000	11,200	20,400
Other countries	426,000	5,175	1,429,450
Total	7,522,375	9,259,827	100,997,475
		BS.	
United Kingdom	8.518.850	5,676,300	71,943,827
Continent	5,317,850	6,565,540	76,118,473
So. & Cen. Am	528,400	694,500	8,171,500
West Indies	611,900	398,700	14,520,350
Br. No. Am. Cols.	114.260	12,500	296,510
Other countries	153,500	2,000	823,250
Total	15,244,760	13,349,540	171,873,910
RECAPITULATI	ON OF THE	E WEEK'S I	EXPORTS.
	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	3,145	2,762,400	7,597,400
Boston	132	870,975	1,740,610
Philadelphia		134.000	667,000
Baltimore			952,750
New Orleans	700	196,000	1,425,000
Mobile		120,000	200,000
St. John, N. B		2,039,000	2,174,000
Portland, Me	21	1,400,000	488,000
Total week	3,998	7,523,375	15,244,760
Previous week	2,803	10,636,200	17,981,481
Two weeks ago	1,790	6,179,675	13,118,240
Cor, week last y'r	2,721	9,259,827	13,349,540
COMPARATIV			PORTS.
	Nov. 1, '12,	Same time	_
	eb. 15, '13.	last year.	
Pork, lbs	7,354,400	8,514,200	1,159,800
Meats, lbs		117,227,172	16,229,692
Lard, lbs	171,873,910	183,689,187	11,815,277

OCEAN FRE	tonro.	
Laverpool, Per Ton.	Glasgow. Per Ton.	Hamburg. Per 100 lbs.
Beef, per tlerce 20/	22/6	@32c.
Oil Cake 17/6	23c.	@27c.
Bacon 20/	22/6	@32c.
Lard, tierces 20/	22/8	@82e.
Cheese 25/	30/	@50c.
Canned meats 20/	22/6	@32c.
Butter 30/	30/	@50c.
Tallow 20/	22/6	@32c.
Pork, per barrel 20/	22/8	@32c.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, February 13, 1913, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Oll Cake. Bags.	Cottons Oll. Bbls.	eed Butter. Pkgs.	Bacon and Hams. Boxes.	Tallow.	Beef. Pkgs.	Pork. Bbls.		Lard. nd Pkgs.
Mauretania, Liverpool		100		728			70	125	750
Minnehaha, London		1000		202		55	20	375	1675
Oceanic, Southampton		125		462				125	100
Chicago City, Bristol				272					2873
Cameronia, Glasgow		75		1233		15	100	393	500
Amerika, Hamburg		550					25	2215	2450
Potsdam, Rotterdam	10311	759		225		15		1605	13975
Kroonland, Antwerp	8426			723		15	224	415	7295
Manhattan, Antwerp	13895				300		201		1111
Puelow Promon						25			150
Buelow, Bremen	0050						57	60	670
Rochambeau, Havre	3850						10	10	
La Lorraine, Havre							10	-	200
Montserrat, Barcelona								5	20
Martha Washington, Mediter'ean		3555		25	100			5	575
Mendoza, Mediterranean		50		280	260			35	1485
Ultonia, Mediterranean		901		75				85	1070
Total	36482	7265		4225	660	125	506	5453	33588

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TALLOW PLACE YOUR OFFERINGS BEFORE US

TALLOW, STEARINE, GREASE and SOAP.

TALLOW.-The week was marked by an increased business, and while this was far from general total transactions were more encouraging. As in the past, better grades are commanding most attention, but the lower descriptions were not ignored. Prices have not been altered. However, during the last few days slightly easier undertone was perceived, caused mainly by the result of the weekly auction sale at London.

Offerings of 1,446 casks were reported, of which 727 were sold. Levels were lowered from three pence to one shilling. Local houses claimed that, as a result of the easier tone abroad, bids which had been repeatedly unrecognized, were accepted. There was an indisposition on the part of holders, however, to make noteworthy concessions, and the predictions of a further gain in the production were met by assertions of an increasing demand.

The Western tallow market was just about steady, and mail advices indicated that a moderate business was being put through. Export inquiry on the whole is light, and slackened during the latter part of the week. No continuity to the fair sales of the low grades, which have been occasionally reported, was noted, and the opinion is quite general that foreigners will not abandon their conservative stand at an early date, even conceding that there is somewhat less apprehension concerning European political

Prime city tallow was quoted at 61/4c.; specials, 7c.; country, 61/4@7c., in tierces, as to

OLEO STEARINE. - The market was steadier, and sales of product at ten cents were reported. An increased demand oc-curred. Apparently stocks had been allowed to decrease until some replenishment was necessary. Compound lard manufacturers were credited with the best buying.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

COCOANUT OIL .- The position of the foreign markets continues firm. Copra is well held, while the foreign edible demand is maintained and takes a material amount of the offerings. Quotations: Cochin, 10% @11c.; ar-101/2c.; Ceylon, 10@101/4c.; shipments,

CORN OIL .- Conditions have not changed materially during the week. Prices are steady with quiet demand. Prices are quoted at \$5.85@5.90 in car lots.

SOYA BEAN OIL .- The position of the market is firm, due to the small supplies both at home and abroad. Spot is quoted at 6@ 61/4c.; while shipment oil is 6c.

PALM OIL.—Conditions in the market con-

tinue very steady. Demand is of moderate proportions and fairly steady, which gives a proportions and fairly steady, which gives a firm undertone. Prime red spot, 6½.266%c.; do. to arrive, 6½.266%c.; Lagos, spot, 7%.0. 7½.c.; to arrive, 7½.c.; palm kernel, 9%.0. 9½.c.; shipment, 9½.c. NEATSFOOT OIL.—Prices are well held with demand of a rather limited volume. Quotations: For 20 cold test, 98c.0\$1; 30 do., \$20.00 do., \$20.00

guotations: For 20 cold test, 98c.(@\$1; 30 do., 88c.; 40 do., water white, 83c.; prime, 64c.; iow grade off yellow, 60c.
GREASE.—The trading is quiet. Good qualities sell fairly well, but the under qualities are rather slow and disposed to drag. Export interest is moderate. Quotations: Yellow, 5¼(@5¾c.; house, 5¾(@5¾c.; house, 5¾(@5¾c.; house, 5¾(@5¾c.) OLEO OUL.—A better tone has developed in

OLEO OIL.—A better tone hus developed in the foreign market. More demand has been shown and prices have improved. Supplies are fairly good. Extras were quoted at New York at 121/8c., and 70 florins in Rotterdam.

GREEN AND SWEET PICKLED MEATS. (Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, February 20.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs, ave., 14½ @14½c.; 10@12 lbs. ave., 14@14½c.; 12@14 lbs. ave., 13½c.; 14@16 lbs. ave., 13½c.; 18@20 lbs. ave., 13½c. Sweet pickled, 8@10 lbs. ave., 13½c.; 10@12 lbs. ave., 13½c.; 12@14 lbs. ave., 13½@13½c.; 14@16 lbs. ave., 13½@13½c.; 14@16 lbs. ave., 13¾@13½c.; 14@16

@14c.
Skinned Hams—Green, 14@16 lbs. ave., 14½c.; 16@18 lbs. ave., 14½c.; 18@20 lbs. ave., 14½c.; 22@24 lbs. ave., 13¾c. Sweet pickled, 14@16 lbs. ave., 14¼.@14½c.; 16@18 lbs. ave., 14¼.@14½c.; 16@18 lbs. ave., 14¼.@14½c.; 22@24 lbs. ave., 13¼.@13½c.
N. Y. Shoulders—Green, 10@12 lbs. ave., 10½c. Sweet pickled, 10@12 lbs. ave., 10½c.

N. Y. Shoulders—Green, 10@12 lbs. ave., 10½c. Sweet pickled, 10@12 lbs. ave., 9½c.; 10@12 lbs. ave., 9½c.; 6@8 lbs. ave., 9½g.9½c.; 8@10 lbs. ave., 9½c.; 10@12 lbs. ave., 8½g.8½c. Sweet pickled, 5@6 lbs. ave., 9½g.9½c.; 6@8 lbs. ave., 9½g.9½c.; 6@8 lbs. ave., 9½g.9½c.; 6@8 lbs. ave., 9½g.9½c.; 10@12 lbs. ave., 8½g.c. Ges lbs. ave., 9½g.9½c.; 10@12 lbs. ave., 14½g.14½c.; 10@12 lbs. ave., 13½g.14c.; 12@14 lbs. ave., 13½g.13½c.

CHICAGO FERTILIZER MARKET.

(Special Letter to The National Provisioner from The Davidson Commission Co.)

Chicago, February 19.—The situation in animal ammoniates continues quiet, except-ing for blood, on which there has been a fairly active demand, and some of the producers are now sold up on this article as closely as they care to be, and do not care to offer futures on basis of the present price, with the usual carrying charge, as they figure that there will be a scarcity of blood for March and April requirements, and expect a March and April requirements, and expect a decidedly higher price for their output during these months. Some trading has been done at \$2.60@2.62½ per unit for prompt and February shipment, and occasional trades at \$2.65@2.70 for March, the present market being nominally \$2.65 for prompt, \$2.70 for March and \$2.75 for April, Chicago basis. Regular ground tankage is in more liberal supply, and packers are cutting the nominal asking price in order to move their output, as storage room is becoming crowded with

as storage room is becoming crowded with some of the producers. Under these condisome of the producers. Under these condi-tions both prompt and future prices are a little uncertain, but quotations are nominally \$2.40 and 10 cents for prompt and \$2.42½@ 2.45 and 10 cents for March and April. Lower grade tankage is in ample supply, and prices about unchanged. With bids some concession in price might be secured for round lots. (Complete quotations on page 37.)

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, February 19.—The hog arrivals during the week under review have somewhat increased, and the lard market for that reason has declined. But the hog arrivals are not son has declined. But the nog arrivals are not yet up to expectations, and are likely to be larger during the spring than they are now. The oleo market has had considerable advance this week on the better grades, which are in good request, and prices now are materially higher than they were in the early part of the month. Butter oil business with some European markets is very satisfactory, but is slow with other markets.

LIVESTOCK AND BEEF EXPORTS.

Exports of livestock and dressed beef from United States and Canadian ports for the week ending February 15, 1913, are reported by Williams & Terhune as follows:

Por	t.											(Ce	ttle.	Sheep.	Beef.
From	New York		 											_	-	_
From	Boston				 										-	_
From	Philadelph	ia			 									-	_	_
From	Baltimore		 				. ,	. ,						_	_	_
From	Montreal					. ,			 . ,	. ,	٠,			_		-
														-		_
Tot	al													-	-	-
Total	last week								 					_	-	_

SOYA BEAN OIL

AND ALL SOAP MATERIALS

WELCH, HOLME & CLARK CO.

383 West St., New York

COTTON OIL CABLE MARKET

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, February 21.-Market easy. Quotations: Choice summer white oil, 651/4 marks; butter oil, 661/4 marks; summer yellow, 62 marks.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, February 21.-Market easy. Quotations: Summer yellow, 36% florins; choice summer white, 373/4 florins, and butter oil, 38 florins.

Antwerp.

(By Cable to The Mational Provisioner.)
Antwerp, February 21.—Market easy. Quotations: Summer yellow, 761/4 francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, February 21.-Market easy. Quotations: Prime summer yellow, 771/2 francs; prime winter yellow, 81 francs; choice summer white oil, 811/4 francs.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, February 21.-Market easy. Quotations: Prime summer yellow, 30%s.; summer yellow, 301/8s.

SOUTHERN MARKETS

Columbia.

(Special Wire to The National Provisioner.) Columbia, S. C., February 20.—Crude cot-tonseed oil, 39c. bid, any shipment; market

Atlanta.

(Special Wire to The National Provisioner.)

(Special Wire to the status of the control of the c seed oil, 39c. and weak. Meal, \$25 mills. Hulls, \$9.25, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., February 20.—Cottonseed oil market easy; prime crude, 40@40¼c. Prime 8 per cent. meal dull at \$24.75@25 per short ton. Hulls firm at \$8@8.25, loose.

New Orleans.

(Special Wire to The National Provisioner.)

(Special Wire to The National Provisioner.)

New Orleans, La., February 20.—Texas prime crude cottonseed oil easier; liberal offerings at 38½c.; buyers generally indifferent. Prime 8 per cent. meal dull at \$29, long ton, ship's side; 7½ per cent. meal, \$28, long ton, ship's side. Hulls weak at \$9 loose, \$12 macked, New Orleans.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., February 20.—Prime crude cottonseed oil market quiet and easier, with light trading at 38c. for prompt and 38½c. for March shipments. Choice loose cake, \$25.75 per short ton, f. o. b. Galveston.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, February 21.—Latest market quotations on chemicals and soapmakers' supplies are as follows: 74 per cent. or 76 per



EDIBLE OILS FAMOUS THE WORLD OVER

LOUISVILLE COTTON OIL CO.

OFFICE & REFINERY

FLOYD & K STREETS. LOUISVILLE, KY. IISA. "COTTONOIL" LOUISVILLE,

cent. caustic soda, \$1.65@1.70 basis 60 per cent.; 60 per cent. caustic soda, \$1.90 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 21/2@23/4c. per lb.; 58 per cent. soda ash, 85@90c. basis 48 per cent.; 48 per cent. carbonate soda ash, \$1 per 100 lbs.; talc. 11/4@ 1%c. per lb.; silex, \$15@20 per ton of 2,000 lbs.; marble flour, \$8 per ton of 2,000 lbs.; silicate soda, 90c. per 100 lbs.; borax, 4%c. per lb.; chloride of lime in casks, 11/2c., and in bbls., 2c. per lb.; carbonate of potash, 4@ 41/2c. per lb.; electrolytic caustic potash, 90@ 92 per cent., at 43/4 @5c. per lb.

Genuine Lagos palm oil in casks, 71/2c. per lb.; clarified palm oil in bbls., 71/2c. per lb.; prime red palm oil in casks, 61/2@63/4c. per lb.; prime palm kernel oil in casks, 9%@ 91/2c. per lb.; green olive oil, 78c. per gal.; yellow olive oil, 871/2@90c. per gal.; green olive oil foots, 7%@8c. per lb.; peanut oil, 65@75c. per gal.; Ceylon cocoanut oil 10% 10%c. per lb.; Cochin cocoanut oil, 10%@11c. per lb.; cottonseed oil, 6½@6%c. per lb.; corn oil, 5.85@5.90c. per lb.; soya bean oil,

5% @6c. per lb. Prime city tallow, 6% c. per lb.; oleo stearine, $10@10\frac{1}{2}c$. per lb.; house grease, $5\frac{3}{4}@$ 6c. per lb.; brown grease, $5\frac{1}{4}@5\frac{1}{2}c$. per lb.; yellow packer's grease, 5% @5% c. per lb.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from the United States for the month of January are estimated by the Federal Bureau of Foreign and Domestic Commerce to have been 40,644,400 pounds, compared to 65,960,907 pounds in January, 1912. For the seven months ending with January the exports are given as 168,350,000 pounds, compared to 237,957,681 pounds for a like period a year ago.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, February 19, 1913.-As stated in our last review, based on the consuming demand in the market and on the light offerings of crude oil (not mentioning the comparison of values between lard and cotton oil), the market was due for an advance. After a slight easing off in values the above facts finally began to be felt, and daily advances were then recorded. The market, however, was under heavy selling pressure all the time, but nothwithstanding same advances of 9 to 19 points were scored, with the far month leading, before the most urgent needs were filled and the advance checked. The same class of selling which had been going on all during the advance continued even after the market started to ease off, and added to same was tired long liquidation. Same has been going on now since the 11th, and values at the close today show declines of 2 to 10 points, with the May delivery showing the heaviest decline. Tired shorts and spasmodic buying by consumers furnished the buying power on the decline.

The crude mills have only been light sellers all during this period. The past few days, however, on the easing off in the refined market, a little more disposition to trade is shown. Taking the market as a whole same has been a mighty mixed and unsatinfactory affair. It seems impossible to make the market respond to any news at all. The cutting interest in the worket during the the market respond to any news at all. The outside interest in the market during the interval seems to have been almost entirely eliminated, which probably accounts for the stagnant conditions. The situation is beyond sizing up at present, and it would be hard to venture an opinion as to what will become vert happen next.

ALL GRADES OF EGETABLE PATS

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

Market Quiet and Steady—Crude Holders Not So Firm—No Great Concessions Made, However—Consumers Show Conservatism —Speculation Slow.

It has been difficult to detect any distinct tendency in the cottonseed oil market during the last week. There have been frequent changes, but these have lacked significance, and the movement of values has been within circumscribed limits. Futures were bought and sold by the professional element, but aggressiveness was lacking. Little incentive for a decided stand was to be found in the Southern situation, as the position of crude mills did not appear to be strained.

There seemed to be more disposition to relinquish oil as prices gained slightly. This is in line with general expectations. On the other hand, values are holding firmer than most authorities had looked for, which steadiness is in face of an extremely conservative estimate of the consuming trade.

Export business of small quantities at a time has been reported, necessitating purchasing for refiners in the future market, at intervals, but as a rule the large concerns were identified on both sides of the list, thus taking from the significance of their opera-

tions. The opinion is still freely expressed that of the trade passing, the bulk represents demand for the better descriptions of oil.

This would, seemingly, substantiate claims of some consumers being in a position to utilize other products than cottonseed oil for manufacturing purposes. As a rule, competing articles display a steady undertone, but there has been no readjustment of values to speak of, or at least it has not been sufficient to materially strengthen the position of cotton oil. It is this factor which largely furnishes the basis for the interests not in accord with a higher range of quotations at present. However, there does not seem to be any concerted effort being made to depress the list.

The private advices of crude mills closing at various centers, for the season, are being received in increasing number, but their effect is trivial. Such accounts were persistently wired from Mississippi and adjacent territory. On the other hand it was said that Texas would have a lengthy season, partly because of their big crop this year. Last season at about this time there were also reports current of mills finishing their operations for the season—in fact, it is but

natural for this to occur, but obviously a bullish incentive is not necessarily uncovered by this development.

Frequently, however, sentiment undergoes a change during the spring on the supposition that consumers show more interest in the market at that time, and also that refiners accumulate their stocks for over the summer. The impression at present is that the year may prove unusual unless there is a change in the very near future. Point has been made that seed still rules comparatively high, and that manufacturing concerns cannot proceed with crushing on a basis wholly remunerative.

The supposition is that unless oil prices advance, there will have to be a readjustment of seed levels. This idea has prevailed for some time, but in the meanwhile the anomaly has not been remedied, and seems to be expending its force in the nature of inducing additional caution.

The domestic consuming trade, in the interim, is absorbing oil quietly, and in the aggregate the amount being used is thought to be very fair. Lard values have been maintained so as to stimulate the inquiry for the substitute. Although many authorities assert that compound lard manufacturers

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KENTUCKY REFINING COMPANY





INCORPORATED 1885



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COTTON SEED O

Refinery and General Office: LOUISVILLE, KY.

are unwilling to anticipate requirements, their business totals large. It is conceded that were it not for the good season which the compound lard makers have enjoyed thus far, oil would have reached lower levels.

There may be a change in the character of There may be a change in the character of the market just at the commencement of planting time at the South. If there is no increment in seed offerings, disappointment will undoubtedly be felt in many circles, as it would seem to indicate that more has been taken from first hands than generally supposed. There seems to be more talk of a favorable start for the new cotton crop, but this carry data such statements are exert.

favorable start for the new cotton crop, but at this early date such statements are exerting only slight influence, in a sentimental way, and have but little effect marketwise. Closing prices, Saturday, February 15, 1913.—Spot, \$6.32; February, \$6.33@6.37; March, \$6.31@6.32; April, \$6.32@6.35; May, \$6.35@6.36; June, \$6.38@6.40; July, \$6.42@6.43; August, \$6.43@6.47; September, \$6.47@6.49. Futures closed at unchanged to 1 decline. Sales were: March, 1,300, \$6.33@6.32; May, 1.200, \$6.37; July, 1.500, \$6.44. Total sales, 4.000 bbls. Good off, \$6.15@6.27; off, \$6.16@6.20; reddish off, \$5.75@6.05; winter, \$6.45; summer, \$6.35; prime crude, S. E. \$5.27 nom. \$5.27 nom.

\$5.27 nom.

Monday, February 17, 1913.—Spot, \$6.35@
6.45; February, \$6.37@6.38; March, \$6.35@
6.36; April, \$6.35@6.38; May, \$6.37@6.38;
June, \$6.39@6.42; July, \$6.44@6.45; August,
\$6.45@6.49; September, \$6.48@6.50. Futures
closed at 1 to 4 advance. Sales were: February, 600, \$6.37; March, 3,200, \$6.35@6.31;
April, 300, \$6.35@6.34; May, 5,700, \$6.37@
6.34; July, 1,300, \$6.43@6.42. Total sales,
11,100 bbls. Good off, \$6.15@6.28; off, \$6.10
@6.20. reddish off \$5.95@6.10: winter, \$6.45 @6.20; reddish off, \$5.95@6.10; winter, \$6.45; summer, \$6.50@7; prime crude, S. E., \$5.20@

Tuesday, February 18, 1913.—Spot, \$6.33; February, \$6.35@6.38; March, \$6.33@6.34; April, \$6.34@6.35; May, \$6.34@6.36; June, \$6.36@6.37; July, \$6.42@6.43; August, \$6.44 \$6.47@6.49.

closed at 1 to 3 decline. Sales were: February, 300, \$6.36; March, 800, \$6.35@6.33; May, 2,200, \$6.37@6.35; June, 300, \$6.37; July, 2,700, \$6.44@6.42. Total sales, 7,000

Mary, 300, \$6.37; March, \$00, \$6.30@6.33; July, 2,700, \$6.44@6.42. Total sales, 7,000 bbls. Good off, \$6.18@6.28; off, \$6.10@6.20; reddish off, \$5.80@6.10; winter, \$6.45; summer, \$6.40; prime crude, S. E., \$5.20@5.27. Wednesday, February 19, 1913.—Spot, \$6.33@6.34; April, \$6.33@6.34; Mary, \$6.33@6.34; April, \$6.33@6.34; May, \$6.33@6.34; June, \$6.36@6.38; July, \$6.41@6.42; August, \$6.44@6.46; September, \$6.46@6.48. Futures closed at unchanged to 1 decline. Sales were: March, 2,900, \$6.35@6.33; April, 400, \$6.35; May, 3,900, \$6.34@6.33; July, 4,100, \$6.43@6.41; August, 1,600, \$6.47@6.46; September, 200, \$6.48. Total sales, 13,100 bbls. Good off, \$6.18@6.28; off, \$6.10@6.20; reddish off, \$5.80@6.05; winter, \$6.45; summer, \$6.40; prime crude, S. E., \$5.20; prime crude, valley, \$5.20@5.27; prime crude, Texas, \$5.10.

Thursday, February 20, 1913.—Spot, \$6.25@6.40; February, \$6.30@6.33; Mary, \$6.32@6.33; June, \$6.35@6.36; July, \$6.40@6.41; August, \$6.43@6.45; September, \$6.45@6.46. Futures closed steady at unchanged to 1 decline. Sales were: February, 300, \$6.36; March, \$6.30@6.39; June, \$6.35@6.30; April, 300, \$6.32@6.30; May, 2,600, \$6.33@6.31; June, 400, \$6.35; July, 5,900, \$6.33@6.31; June, 400, \$6.35; July, 5,900, \$6.36@6.31; June, 400, \$6.35; July, 5,900, \$6.43@6.40; August, 1,600, \$6.45; September, 700, \$6.45. Total sales, 12.400 bbls. Good off. \$6.15@6.28; off, \$6.10@6.20; reddish off, \$5.85@6.05; winter, \$6.45; prime crude, S. W., \$6.40@7.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

TEXAS CRUSHERS AT SAN ANTONIO.

The Executive Committee of the Texas Cotton Seed Crushers' Association has selected the city of San Antonio as the place for the annual convention of 1913. The dates are May 8, 9 and 10, and plans are being made for a big meeting.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to February 20, 1913; for the period since September 1, 1912, and for the same period last year, were as

From New York.

Flom New	IUIK		
	For week.	Since Sept. 1, 1912. 19	
Port.	Bbls.	Bbls.	Bbls.
Aarhus, Denmark	. –	_	25
Aberdeen, Scotland		-	78
Acajutla, Salvador		20	186
Accra. W. Africa		_	160
Adelaide, Australia		9	
Alexandretta, Syria			18
Alexandria, Egypt		-	3,896
Algiers, Algeria		044	23
Algoa Bay, Africa		244	131
Amapola, Honduras		_	19
Amsterdam, Holland			480
Ancona, Italy		14	2,139
Antilia, W. I		14	50
		0.000	4,226
Antwerp, Belgium	. 150	2,200	
		234	50
Arica, Chile			168
Asuncion, Paraguay			17
Auckland, N. Z.		55	700
Aux Cayes, Halti		. 6	4
Azua, W. I.		_	244
Bahia, Brazil	. –		99
Bahia Blanca, A. R			148
Barbados, W. I			516
Beira, Africa			80
Beirut, Syria			24
Belize, Br. Honduras		34	
Bergen, Norway		-	910
Birkenhead, England			100
Pordeaux, France		875	1,660
Braila, Roumania		-	525
Bremen, Germany			700
Bristol, England		- 75	50
Buenos Aires, A. R	. 500		7,455
Cairo, Egypt			- 44
Cape Haytian, Hayti			070
Cape Town, Africa			870
Cardenas, Cuba			14
Cartagena, Colombia	. 30		
Casablanca, Venezuela Carella, P. I			60
Carella, P. I.			25
Cayenne, Fr. Guiana		809	461
Ceara, Brazil			19
Christiania, Norway			4,600
Cienfuegos, Cuba		- 13	14
Ciudad Bolivar, Venezuela			1 104
Colon, Punama			1,104
Constantinople, Turkey		200	7,227
Constanta, Roumania		E 040	
Copenhagen, Denmark		5,940	6,300

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			_		_	_		_
Contain Minnes		_	-					
Corinto, Nicaragua	-	5	400	Santa Marta, Colombia		13	207	
Cristobal, Panama	-	_	315	Santiago, Cuba Santos, Brazil	88 573	$\frac{1,277}{4,403}$	365	Aı
Cucuta, Colombia	-	3	3	Savanilla. Colombia	010	4,403	480	Bi
Cucuta, Colombia	-	66	77	Savanilla, Colombia Sekondi, Africa Smyrna, Turkey	_	_	9	H
Dedeagatch, Turkey	-		1,520	Smyrna, Turkey	-	-	1,497	H
Delagoa Bay, Africa	-	5	157	Southampton, England	-	475	1,070	Li
Demerara, Br. Guiana Dominica, W. I	_	1,495	1,439 62	Stavanger, Norway	_	-	25	L
Drontheim, Norway	_	620	210	Stettin, Germany Stockholm, Sweden	-	-	805 325	R
Dublin, Ireland	-	_	2,300	Surinam Dutch Guiana	_	41	998	L
Dunkirk, France	-	400	-	Sydney, Australia	-	528	321	
Dunkirk, France	-		825	Sydney, Australia Tampico, Mexico Tangiers, Morocco	_	52	21	
Frederickshald, Norway	-	400	70	Tangiers, Morocco	_	-	6	
Fremantle, Australia		122	4 875	Tonsberg, Norway			150	**
Galatz, Roumania	_	=	4,675 150	Trebizond, Armenia	19	31,437	13,069	H
Genoa, Italy	4.134	31,642	16,620	Trieste, Austria Trinidad, Island of Tripoli, Tripoli Turks Island, W. I.	10	215	227	R
Gibraltar, Spain		_	100	Tripoli, Tripoli	_		10	
Glasgow, Scotland	_	2,765	4,174	Turks Island, W. I	-	440	-	
Gothenberg, Sweden	_	_	1,523		_	1,189	4,296	
Grand Papo Grenada, W. I. Guadeloupe, W. I. Guanica, P. R.	_	22	76 69	Venice, Italy Vera Cruz, Mexico Wellington, N. Z.	-4	20,752	20,194	
Guadeloupe, W. I.		577	1,026	Wollington N Z	2	139 41	163 165	G
Guanica, P. R.	_	10		Yokohama, Japan		37	16	н
Guantanamo, Cuba	-	38	_	Zanzibar, Zanzibar	_	-	47	L
Hamburg, Germany	-	6,480	2,526	-				L
Guantanamo. Cuba Hamburg, Germany Havana, Cuba Havre, France	1 500	1,143	331	Total	9,060	248,153	250,830	\mathbf{R}
Holsingfors Finland	1,000	11,848	7,352	From New Or	leans	2		
Helsingfors, Finland Hong Kong, China Horsens, Denmark	_	12			. acam	30		
Horsens, Denmark	_	_	25	Antwerp, Belgium Belfast, Ireland Bremen, Germany	_	300	8,885	
Huil, England	-	968	585	Belfast, Ireland	_	150	280	
Iquique, Chile		72	94	Bremen, Germany	_	110	610	C
Kingston, W. I.	66	1,341	2,297	Bristol, England Buenos Aires, A. R.	_	425	50	L
Kobe, Japan Koenigsberg, Germany		_	135	Christiania, Norway	_	6.060	6,160	
Kustendji, Roumania La Guaira, Venezuela La Libertad, Salvador	_	_	2,875	Colon, Panama	-	40	_	
La Guaira, Venezuela	-	-	16	Copenhagen, Denmark	-	_	925	
La Libertad, Salvador	-	_	4	Genoa, Italy	_	50	324	
Las Peimas, A. E	_	25	-	Glasgow, Scotland	_	500 1,200	1,825 450	C
La Union, Salvador	_	43	4,218	Hamburg Germany	_	2,876	16,902	M
Legnorn, Italy	_		38	Havana, Cuba	100	2,138	964	
Leghorn, Italy Leipzig, Germany Leith, Scotland	_	_	50	Gothenberg, Sweden Hamburg, Germany Havana, Cuba Havre, France Kingston, W. I. Liverpool, England	_	300	2,680	
		9,030	27,558	Kingston, W. I.	-	85	100	
London, England	-	11,399	5,569	Liverpool, England	-	800	17,475	93
London, England Macoris, S. D. Malmo, Sweden Malta, Island of	14	375	501		_	250 1,175	12,636 2,071	F
Malmo, Sweden		_	300 1,790	Manchester, England Marseilles, France Port Limon, C. R.		1,200	3,075	F
Manchester England	_	5,924	4,273	Port Limon, C. R.	_	1,200	60	F
Manila. P. I.	_	-	9	Progress. Mexico	100	1,060	215	F
Manchester, England Manila, P. I. Maracaibo, Venezuela Marseilles, France	-	_	9	Rotterdam, Holland Stavanger, Norway Tampico, Mexico	3,445	38,340	96,131	F
Marseilles, France	110	18,229	14,024	Stavanger, Norway	-	135	545	F
Martinique, W. I	0.7	1,163	2,347	Vers Cruz Mexico		799	830 650	F
Matanzas, W. I	25	74 69	167	Vera Cruz, Mexico		100	000	F
Melbourne, Australia Mersina, Turkey Monte Cristi, S. D.	_	- 00	71	Total	3,645	60,573	170,902	F
Monte Cristi. S. D	-	561						
Montego Bay. W. I	-	7	43	From Galve	ston.			
Montevideo, Uruguay	-	1,714	2,871	Antwerp, Belgium	_	-	1,120	
Moyaquez	_	1 012	3,648	Bremen, Germany	_	-	345	ſ
Naples, Italy	_	1,813	150	Copenhagen, Denmark	-	150	_	- 1
Newcastle, England Norrkoping, Sweden	_	_	60	Genoa, Italy	_	_	50	1
Nuevitas, Cuba	_	103	19	Hamburg, Germany	_	250	2,748	- 1
Oran. Algeria	-	_	1,435	Rotterdam, Holland	_		8,700	
Panderma, Asia		_	250	Vera Cruz, Mexico	_	200	450	
Para, Brazil	_	_	38		_	-		1
Paramaribo, Dutch Guiana	_	_	14 325	Total	_	600	13,508	
Patras, Greece	_	3,109	30	From Baltin	more			
Dientonie	-	3	-	From Baitin	HOIC.			
Port Antonio, W. I	_	201	. 55	Antwerp, Belgium	-	_	1,700	- 1
Port Antonio, W. I. Port au Prince, W. I. Port Barrios, C. A. Port Limon, C. R.	14	96 14	276 40	Bremerhaven, Germany Christiania, Norway Constanta, Roumania	_	-	120	
Port Barrios, C. A	37	236	476	Christiania, Norway	_	300	***	- 1
Port Said, Egypt	01	200	303	Constantinople, Turkey	_	50	50 650	- 1
Port Cortez. Honduras	-		7	Gothenberg. Sweden	_	200	-	
Progreso. Mexico	_	59	-	Hamburg, Germany	-	1,000	2,166	
Puerto, Mexico	_	20	8	Havre, France	-	2,695		- 1
Puerto Plata, S. D	-	16	621 460	Liverpool, England	_	300	150	
Punta Arenas, C. R	_	_	775	London, England	_	125	255 175	
Ravenna, Italy	998	1,727	2,080	Malta, Island of Rotterdam, Holland		400	955	- 1
Rio Janeiro, Brazil	-		585	motterdam, monand	_	400		
Rosario, A. R	_		666	Total	_	5,070	6,221	
Rotterdam, Holland	-	37,585	27,157		almhi.			
St. Johns, N. F.	_	21 415	106	From Philade	crburg	1,		
St. Kitts, W. I.	_	415	100	Hamburg, Germany	-	278	180	
ROGOSTH, A. R. ROSARIO, A. R. ROSTEPIO, A. R. ROSTEPIO, R. ROSTEPIO, R. R. St. Kitts, W. I. St. Marc, Havti St. Thomas, W. I.	_	9	20	Hamburg, Germany Liverpool, England	-	763	3,048	
Salonica, Turkey	-	-	3,208	London, England	-	250	-	
Sanchez, S. D	187	323	36	Rotterdam, Holland	-	_	435	
Salonica, Turkey Sanches, S. D. San Domingo, S. D. San Juan, P. R.	8	282 128	364	Total		1,286	3,663	
San Juan, P. R	8	128	_	Total		4,400	0,000	

Antwerp, Belgium Bremen, Germany	1,983 102 5,571 5,706 15,672 1,633 51 28,259 58,977
Have, France	102 5,571 5,706 15,672 1,633 51 28,259 58,977
Have, France	5,571 5,706 15,672 1,633 51 28,259 58,977
Have, France	5,706 15,672 1,633 51 28,259 58,977
Total 23,797	15,672 1,633 51 28,259 58,977
Total 23,797	1,633 51 28,259 58,977
Total	28,259 58,977
Total	58,977
From Newport News. Hamburg, Germany	
Hamburg, Germany	3.14 ⁸
Total 2,000 4,750	8.14%
Total 2,000 4,750	
Total 2,000 4,750	1,300
From Norfolk Glasgow, Scotland 125 599 Hamburg, Germany 540 Llverpool, England 275 Rotterdam, Holland 1,500 6,175 Total 1,625 7,589 From Boston.	6,365
Glasgow, Scotland 125 599 125 12	10,810
Hamburg, Germany	
Hamburg, Germany	2,800
Total	1,389
Total	6,460
Total	5,138
Total	9,475
	25,262
Canada – 60 Liverpool, England – 371	
Liverpool, England 371	110
	2,409
	2,100
Total — 431	2,519
From All Other Ports.	
Canada 2,432 25,563	120
Canada	30,340
Total	30,460
Recapitulation,	
From New York 9.060 248.153	070 000
	250,830 170,902
From Galveston — 600	13,508
From Baltimore 5.070	6,221
From Philadelphia 1 288	3,663
From Savannah 24,401	58,977
From Savannah	10,810
	25,262
From Boston 431	2,519
From San Francisco 105	40
From all other ports 2,630 56,932	
Total18,960 409,890	30,460



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CORROSION IN REFRIGERATING SYSTEMS.

(Concluded from page 23.)

composed. This is seen in the behavior of bronze and of solder.

The comparative behavior of iron of good and of bad quality is so evident as to merely require mentioning.

The behavior of galvanized iron is very characteristic. The great loss during the first ten days' immersion is due to loss of zinc, during which period almost no iron went into solution. At the end of this period there was not sufficient zinc remaining to further protect the iron, with the result that iron began to dissolve along with the remaining zinc.

I must emphasize the fact that the figures shown are merely comparative, under the conditions maintained in the tests. Different conditions might readily alter the comparative results.

The behavior of single metals suggested the combination of dissimilar metals, especially such combinations as were often met with in practice. The metals were merely held in contact by pressure from rubber bands applied at the two ends and center of test pieces. The combinations of similar metals—namely, copper-copper and iron-iron—show relatively much less change in weight than do the combinations of dissimilar metals—namely, copper-iron and brass-iron.

In many conditions of practice soldered joints between dissimilar metals are a necessity, and for this reason it was considered advisable to make tests on metals joined in this manner. Accordingly, couples of brassbrass, copper-copper, copper-brass, iron-iron, brass-iron and copper-iron were made with solder as the joining medium.

The solder seemed to exert an effect similar to that shown by the zinc of galvanized iron, inasmuch as the solder went into solution in each case. The reaction on the metals other than solder was slight, compared with the effect on the solder. The combinations of dissimilar metals again show much greater losses than do those of similar metals.

The gain in weight shown by the brassiron, the copper-brass and the copper-iron couples was probably due to an accumulation of weakly adherent oxides, possibly due to air (oxygen) in brine, which was soon used up, after which oxidation was not manifest even on repeated renewal of the brine.

The net result of all these tests was to prove that even under the best conditions

some corrosion may be expected when single metals, or combinations of dissimilar metals, are immersed in an electrotype, such as brine.

Some of these tests were carried out with the metals completely immersed in the brine, the fact being brought out that the losses, when the metals are only partially immersed, are roughly ten times as great per unit of time as when the metals are completely immersed. This only bears out in a very striking manner the facts noted in practice, namely, that air (oxygen) must be kept out of the refrigerating system just so far as is possible.

Brine-containing apparatus and piping must be kept completely filled with brine, so that air cannot accumulate in high parts of the apparatus. Wherever air does accumulate, corrosion will manifest itself sooner or later. If all such air is removed and not allowed to accumulate again, one of the most active agents conducive to corrosion is eliminated.

It is at local points of increased potential that trouble is likely to appear, due to one or more of the following common sources:

First—Electric motors and generators not properly grounded.

Second—Electric motors direct connected on a common shaft with centrifugal pump driving brine, and not insulated from the pump in any way.

Third—Suspension of electric lamp wiring, frequently for incandescent lighting, and often for arc lamps, directly from the brine lines or other brine-carrying apparatus.

Fourth—Electric wires carrying heavy currents in contact with the apparatus in such a way that the insulation is often completely rubbed through at the point of contact.

Fifth—Electric wiring, such as enunciator circuits, carrying only currents of momentary, small magnitude, but which, through frequent recurrence, often give rise to pronounced action.

Sixth—Poorly installed metal conduits from which current frequently finds its way into the brine lines, etc., as noted above.

Seventh—Sources of current entirely foreign to the refrigerating plant, as trolley circuits, are light circuits, telephone circuits,

It often happens that the source of stray electric current is far distant from the refrigerating system upon which it is exerting its destructive action. Only careful, persistent testing will locate the source of such currents.

SPICES AND THE TARIFF.

(Concluded from page 17.)

It is evident that if a duty be levied, the importer and packer will pay the extra duty on water in proportion to the loss in weight, which he must stand when invoicing to the trade, for most of this loss will occur within 60 days after landing, and the importing manufacturer and packer in that time cannot pass his goods on to other hands, who would then stand the loss. The condition is similar to that affecting grain. I find it gives better returns to sell my wheat soon after harvest at 90 cents, rather than hold it for three months with the almost certainty of getting \$1.05 per bushel.

Changing spices from the free to the dutiable list will be a factor small, it is true, but nevertheless appreciable in raising the cost of living.

cost of living.

I state positively that there is no combination or understanding among importers and dealers in these products for boosting prices or getting illegitimate profits. They are handled on small profits and on those keen competitive lines which so many think elements necessary to the millennium of low cost products.

Notwithstanding the undoubted disparity of labor and salary costs, if given equal laid down costs and mechanical processes, I am sure the properly equipped American plant handling spices can compete against all-comers, whether the crude product comes from the region of Africa's sunny fountain or India's coral strand.

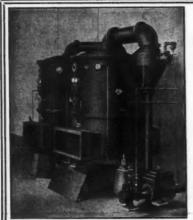
I ask your attention to what has been said in a previous brief for the statement of the danger of abuse to the American consumer of any hospitality you may give to certain lines of ground spices is not overdrawn, and is demonstrably true.

Cinnamon, cassias, sage, allspice, cloves, block and white recovered to the constraint of the control of the co

Cinnamon, cassias, sage, allspice, cloves, black and white peppers are not so greatly susceptible of abuse when imported in the ground state as are red peppers, gingers, nutmegs and mace, to which we have referred in a previous brief. It is against these particularly that we ask the prohibitive duty, to bar out such products in the ground state as would not be allowed entry in the unground.

would not be allowed entry in the unground. Summarizing, we ask that ground leaves, etc., Section 20, Tariff 1909, be made dutiable at 30 cents ad valorem in addition to any duty that may be imposed on the unground product; that all ground spices, including red pepper, cayenne pepper and sage leaves, be made dutiable at the specific rate of 3 centsper lb., in addition to any specific or ad valorem duty put on them in the unground state, excepting ground mustard, which should be continued under the present duty of 10 cents per lb.; that all spices unground now on the free list be retained on that list; and that vanilla beans and oil of lemon be continued on the free list, and that Section 99, H. R. 20,182, be incorporated in any tariff act you recommend to Congress.

Watch page 48 for business chances.



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HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—There are more rumors going the rounds regarding the big buyer showing interest in the market, but it cannot be confirmed that actual fresh transactions have been effected, and there is not much for tanners to take hold of except native cows to be used by the Wisconsin tannery, as native steers are quoted too high to interest large operators, and branded hides are so closely picked up as to cause packers to talk very strong on these. Some of the rumored sales being talked of probably refer to business effected last week, as in the case of one packer selling some Southern point branded cows at 16%c., which sales were made last week. The packers place their faith in preventing any breaks in prices in the fact of the moderate receipts and slaughter of cattle. Buyers believe, however, that if native steers and cows continue to accumulate, some of the packers will be getting ready to unload before long, especially if they can include February or March salting. There is still some inquiry for lowpriced varieties of hides. Native steers are nominally unchanged at 18c., as per last sales, but most buyers refused to operate at this figure, and tanners consider 18c. too high a price to take risks on as to what they will receive for the leather made from these hides. Texas steers are held steady at 17c. for heavy and light, and 161/2c. for extremes, with no sales. Butt brands are also held steady at 163/4e. for January, and around 161/2c. for February salting. Colorados rule at 161/2@ 16%c., with no late sales, but held firm along with other branded hides. Branded cows are firm at 161/2@163/4c., with the outside price for Fort Worth and other points South. Native cows are quiet, and practically all the supplies on the market consist of these and of native steers. The market is quotable at 161/2@163/4c. for heavy cows and 161/2c. for 25@55-lb. lights and 163/4c. for special weights of 45@55 lbs., etc. Packers who have December-January lights claim they can readily move good-sized lines at 161/2c., but are holding for 16%c. Native bulls are quotable at 14c., as per last sales, with no further trading effected. Branded bulls are receiving some attention with some demand from Europe for these. One car of February salting has been sold at 12%c. f. o. b. Fort Worth for export, which packers claim is equal to 131/4c. Chicago freight basis

Later.-Market more active on branded hides, with good-sized sales partly ahead to large tanners at only slight concessions from previous selling rates and confirming recent rumors of this business having been effected. Two packers have cleaned up their February and March Texas steers at 16%c. for heavies and lights, and 161/2c. for extremes. One of these packers has cleaned up his February-March branded cows at 161/4c. A packer has sold 3,000 February branded cows from desirable Southern points at 163/4c. Other packers claim to have declined to sell at the above prices of 16%c. for heavy Texas and 161/4c. for branded cows. Native steers and cows continue quiet.

COUNTRY HIDES.—The good-sized trading last week in choic buffs and heavy cows at 14½c. is still being talked about, but it has not had any stimulating effect on the situation, and the regular upper leather tanners are still bearish in their views, which are around 14c. for buffs and 15c. for extremes. The nearest approach to this basis, however, was the sale of one car of buffs at 14½c., and most dealers refuse less than 14½c. Buffs are quotable at a range of 14½6ulty.c., according to the quality, dates of salting and delivery of different lots. For choice back salting buffs running free of grubs dealers want at least 14½c., but the last sale of ordinary current receipts was at last sale of ordinary current 14½c., but the last sale of ordinary current receipts was at 14½c. Other dealers are offering late receipts at 14½c., and have so far refused bids of 14c. Heavy cows are quotably the same as buffs, but none of these has sold at 14½c. as yet. Extremes are in some inquiry, but tempers have reduced their bids on these but tanners have reduced their bids on in the same proportion as on buffs, and are only bidding 15c. for late receipts. Last sales of these were at 151/4c., and dealers are unwilling to sell any choice back salting free of with what 151/4c. free of grubs under 151/2c. Heavy steers are slow, and straight car lots are nominally held slow, and straight car lots are nominally field at 15@15½c., as to quality, etc. Bulls rule at 12½@12¾c., as per last sales, at both prices, which cleaned up all offerings here. Later.—Country hides are inactive, with receipts still very light. Rumored two cars buffs sold at 14½c., probably some choice lot. but no details.

CALFSKINS.—No further trading is noted, and last sales did not indicate any further weakness, although most tanners' views continue low. Chicago cities range at 18@18½c.

weakness, although most tanners' views continue low. Chicago cities range at 18%18¼c, for the ordinary sorts, and 18½c. for best lots, as per last sales. Outside cities rule at 17¾618c, with buyers talking 17½c, for some of these. Countries range all the way from 16@17c. as to quality and sections. Kips are dull and easy at a range of 15@18c. as to lets. as to lots

SHEEPSKINS.—The market dull and weak, and rumored financial troubles in the wool trade and many extensions being granted is not having a good effect on pelts.
Packer heavy weight skins are nominally held at \$1.45@1.50, and regular runs at \$1.30 @1.40, with no sales. Outside city packers rule at \$1.20@1.25 for good average lots, and country pelts range at various prices as to quality, etc., with most sales between 90c. and \$1.15.

New York.

DRY HIDES.-The market on common varieties is unchanged on the basis of last sales, and about 3,000 Central Americans, etc., per the "Prinz August Wilhelm" have been sold at 30½c. There was a lot of 1,078 Quitos on this vessel which are understood to be for export. It cannot be learned that the balance of the Puerto Cabellos, etc., have been sold, as buyers now will not give over 301/4c. for these, although last sales were at 301/2c. The S. S. "Maracas" is in with about 1,000 Orinocos, and the S. S. "Voltaire" brought 15,456 dry Buenos Aires. Some sales are being made here of Buenos Aires, and it reported that better than 29c. has been realized for regular weights. Some parties quote these up to 291/2c. Some heavy weight quote these up to 23½c. Some neavy weight Buenos Aires are obtainable, however, at less. Some cables received here today give offerings of Chinas and East India buffalo hides at ¼d. under asking prices of a week

ago.
WET SALTED HIDES.—Reports differ somewhat as to the result of the Sansinena sale of frigorifico steers. Two cables received here state that 8,000 of these Sansinenas were sold to go to Europe at equivalent to 20 9/16c. c. & f. here, including commission, which if correct means a very slight advance of 1/16c. over last week, but some Boston advices are that the sale was made at 201/4c. to America, but possibly the price is figured

Two cables here too low in this instance. also give a sale of 5,000 La Blanca frigorifico steers at 20 13/16c., also going to Europe. No trading is noted in regular coast Mexicans, which are nominally quoted around 16½@16¾c., but a little vot of a few hundred Tobascos sold at 15¼c.

CITY PACKER HIDES.—The market

locally continues decidedly dull, and no sales are noted of any varieties. It is reported that about 2,000 January native steers have been cold by sold by a Pittsburgh packer, and the price claimed received for these is 18c. for the stuck throats, which run about 75 per cent., and 25c. per hide less for the cut throats, but the price is not otherwise confirmed, and 16c. is not obtainable in this market for January

native steers.

COUNTRY HIDES.—No trading of any account has been noted here, and the market is quiet, with most buyers and sellers apart in their views. As previously noted there in their views. As previously noted there is some export demand for bulls and especially for all No. 2s. The export bids are around 11½c. for the extra heavy all No. 2 bulls f. o. b. steamships at New York, but last bids for desirable lighter weight No. 2 bulls were 12c. f. o. b. steamships here New York, weight and tare, and as the hides are apt to shrink 2 per cent. or so from shipping points to here, holders have been asking 12½c. under these conditions, or would sell at 12c. f. o. b. shipping points. There was a report that about 2,00 bulls sold in Chicago last week at 121/c. and 12%c. were for export, but this is denied in sources who know. Quotations are unchanged on Onio and Pennsylvania buffs at 14¼@14½c., New York State and Canadian 25-lb. and up car lots at 131/4@131/2c. flat, and Southerns 121/4@128/4c. flat

CALFSKINS .- No sales are noted of New York Cities, and offerings of these are moderate, with prices nominally listed at \$1.72\forall_2 \(\emptysecolumn{2}{c} 1.75, \$2.15\text{@2.17\sqrt{2}} \) and \$2.47\forall_2\text{@2.50}. Some sales of outside lots have been sold at under \$1.00\text{Percent of Expression of Express recent asking prices, and a car of Pennsylvania mixed city and country skins is reported sold at \$1.55, \$1.95 and \$2.25, selected. HORSE HIDES.—There is a fair demand,

and prices rule steady. Buyers here say they have not paid over \$4.35 for renderers' lots, although most of these are being held at \$4.40@4.50, Some poorer outside cities have been secured at \$4.25@4.30, mixed lots at \$4.20, and countries \$4@4.15. Fronts range \$3.30@3.35, and butts are still slow at \$1.25 @1.30.

A SHIPLOAD OF RUSSIAN HIDES.

A Russian steamer arrived in New York last week with the largest cargo of wet salted Russian hides and grassers ever before received there on a single vessel The cargo consisted of over 35,000 bundles and bales of Russian hides, grassers and calfskins, and brought also some scattering lots of horsehides, goatskins and sheepskins. It is difficult to figure the exact number of pieces in the ship's cargo, as the quantities put into each bundle and bale vary considerably, but the total amount would be easily over 100,000 pieces. The manifest gave the cargo as follows, 20,989 bundles of hides, 305 bales of hides, 4,401 bundles of grassers, 9,437 bundles of calfskins, 220 bales of calfskins, 163 bales of coltskins, 565 bales of horse fronts, 1,050 bales of sheepskins, 42 bales of skins and 36 bales of goatskins. As vessels' manifests are not always correct as to description, it is probable that some of the items described as hides are grassers, and also some of the calfskins may be grassers, and some of the grassers may be hides.

Chicago Section

Sidney Sinclair, of Cedar Rapids, Iowa, was on 'Change this week.

Why do they call it "restraint of trade" when those accused are boosting it to beat the band?

The Illinois Legislature evidently considers the voter a joke. The "joke" may keep the joker in mind.

It is not the question of the high cost of living that interests most people. It's the answer, b'gosh!

The calf conservation proposition seems to meet with general and strong disapproval among cattle raisers.

Real speculators never indulge in guessing. The element of chance never enters into their calculations-never!

Everything considered, provisions and lard, grains, etc., look cheap in bulk. That is, in Board of Trade chunks.

To cut any ice with waiters and bell boys these days you must tote around a saturated odor of gasoline-exploded.

Everything considered, do you blame President Taft for refusing to interfere in either the Mexican or Jelke affairs?

Pigs still continue to be pigs, and will continue some more. Jim Poole—and Jim ought to know—says "they're soaring."

Mortimer Mannheimer, superintendent of the Evansville Packing Company, is spend-ing a few days in Chicago on business.

F. L. Garretson and J. C. Ewing, of the Simon Packing Company, Youngstown, Ohio, were in Chicago on business this week.

If you can't talk, make signs like a larnyx—that'll get 'em. The country is full of goats that haven't been rounded up yet.

Chicago Board of Trade Memberships are selling around \$2,350 net to the buyer, which latter means that the 1913 dues are paid.

A little restraint of trade here and there does not seem to affect the generality of things to any degree of muchness, noticeably.

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Designers of Packing Plants Cold Storage and Warehouses

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, February 15, 1913, averaged 10.49 cents per

Thinking of "Papa Nels" Morris—one day a rude bull made for pop and pop climbed the fence, quick. "Smatter, pop?" some bull-puncher asked. "Just got a hunch!" said daddy.

The one-time spectacular king of the corn pit, George H. Phillips, has applied for mem-bership on the Board of Trade. He sold his membership following his last big deal.

Why not send Peter Bartzen down to Mexico to put a stop to the disturbance? It wouldn't take him but a few minutes to chase the whole bunch out into the timber.

A whole lot less of this dime novel stuff in the daily papers about these cheap skate thugs and thieves, and a lot more quick action in the punishment line, would discourage other aspirants.

Uncle Joe will stand for wining and din-ig, smoking and joshing, and a couple o' lines o' cussing if necessary. But nix on that swan song thing. The country will be some older before it has another Joe Cannon.

Albert E. Cross of Ellsworth & Cross, Ervin L. Roy of Roy & Williams, and Walter P. Saunders, for years with Ellsworth & Cross, all popular members of the Board of Trade, have formed a corporation which will be known as Cross, Roy & Saunders, doing a general commission business in grain and Considering their past experiprovisions.

ence and their standing in the trade, this will make a powerful combination. The new concern takes over the business of the firms of Ellsworth & Cross and Roy & Williams.

In re Jim Patten's nominal surrender—small contributions thankfully received. Larynx loosened \$4,000 worth. Chicago Board of Trade guilty or not? What part of \$35,000,000 is \$4,000 anyhow? Restraining secret to be endemied. Lots of things need seems to be epidemic. Lots of things need restraining, anyhow. Strain and restrain, restraining, anyhow. Strain and restrain, that's the dope. Never borrow trouble or lend money. Borrow money and lend money and lend trouble.

Patrick Cudahy was down from Milwaukee this week and talking very bullish to his friends in the provision trade. "Just take your pencil and figure out how many pounds of animals (live weight) the government report makes the supply short this year," said he. "Figure the 1,230,000 beef cattle at 1,000 each and you have 1,230,000,000 lbs.; 4,232,000 hogs at 210 each equal 888,720,000 lbs., and 880,000 sheep at 90 lbs. each make 79,200,000 lbs., or a grand total of 2,197,927,000 lbs. of live animals, or 1,276,704,000 lbs. of fresh meat and cured product. I wonder how many realize what it means to take this enormous amount of meat out of one year's enormous amount of meat out of one year's supply. I can see only one side to the market. We have had years before that showed large shortage in hogs, but never before have we had such a shortage of both perore nave we had such a shortage of both cattle and hogs together. A good many this year are selling property short on the strength of what they think will happen on account of the new administration, but with such a great shortage as exists in the meat supply sentiment does not count."

Albert E. Cross, Ervin L. Roy and Walter P. Saunders announce that they have formed the corporation of

CROSS, ROY & SAUNDERS

which this day, February Twenty-Second, Nineteen Thirteen, assumes the general commission business

Provisions and Grain

hitherto carried on by the firms of Ellsworth & Cross and Roy & Williams. Your patronage is solicited.

PRINTED PARCHMENT WRAPPERS

are the best advertisement for your business and you can't get anything so satisfactory as the PURITAN BRAND. Ask for samples.

THE WEST CARROLLTON PARCHMENT CO., Dayton, Ohio

MERIT!!!

That is what makes our

SUPREME ANHYDROUS AMMONIA

tower way above all others.

It is a product of which we are justly proud.

Did you ever hear of anyone change after once using

ANHYDROUS SUPPEME AMMONIA

"EVERY OUNCE ENERGIZES"

Drop a line for a demonstration.

Supreme Means { Less Power-Less Coal-Less Expense. | More Refrigeration-More Satisfaction-More Efficiency.

NEW YORK

MORRIS & COMPANY

CHICAGO U. S. YARDS

WHY SELL YOUR TANKAGE and BONE UNGROUND?

GET FULL VALUE FOR THESE PRODUCTS

WILLIAMS GRINDER

WILL TURN YOUR MATERIAL OUT AT ITS HIGHEST VALUE

Also Grinds Shells, Cracklings, Etc., for Poultry Food

Manufactured and Licensed under \$7 separate and distinct Patents

WRITE FOR BULLETIN No. 9

THE WILLIAMS PATENT CRUSHER & PULVERIZER CO.

WORKS: 2701 No. Brondway, ST. LOUIS, MO. GENERAL SALES OFFICE: Old Colony Bldg., CHICAGO SAN FRANCISCO OFFICE: 347 Monadoock Bldg.

GEO. J. ROESCH, President.

INTERIOR VIEW OF OUR BEAUT TYPE MILL.

1.700 WACHINES NOW IN THE

HARRY G. ULMAN, Secretary.

CHAS HARLAN, Treasurer.

CONSOLIDATED DRESSED BEEF COMPANY

PHILADELPHIA

Dressed Beef Packers and Exporters

Beef Casings, Dried Blood, Fertilizers, Oleo Oils, Stearines, Prime Tallow and Selected Hides

Orders for Car Load Lots Solicited Highest Prices Paid for Suet, Shop Fat, Long Fat, Hides, etc.

Stock Yards, 30th & Race Sts.

CHICAGO LIVE STOCK

R	Sec.	u	ĸ	л	к	-3	. 23	١,

Cattle. Monday, Feb. 1017,999	Calves. 1.258	Hogs. 55,320	Sheep. 26,551
Tuesday, Feb. 11 3,232	2,245	21,657	16.175
Wednesday, Feb. 1212,430	1,659	31,254	
	795	27,178	18,930 21,287
Thursday, Feb. 13 3,823			
Friday, Feb. 14 1,494	812	24,977	10,153
Saturday, Feb. 15 82	30	9,438	703
Total last week39,060	6,799	169.824	93,799
Previous week43,876	6.456	149,472	93,201
Cor. week, 191255,000	9,338	201.362	102,131
Cor. week, 191157,178	7,995	156,598	89,134
SHIPMEN!	rs.		
Monday, Feb. 10 5,407	98	16,766	6,245
Tuesday, Feb. 11 2,020	66	7.357	2.725
Wednesday, Feb. 12 4,757	167	10.816	2,774
Thursday, Feb. 13 3,759	97	10,457	8,099
Friday, Feb. 14 771	54	8,330	3,288
Saturday, Feb. 15 26		4,344	
Total last week 16,740	482	58,070	23,131
Previous week18,062		41.024	29,107
Ccr. week, 191223,659	757	63,868	
	378	42,834	6,868

CHICAGO TOTAL RECEIPTS LIVE STOCK.

																				Sheep.
Year	to	Feb.	15,	11	113			. :	34	6,	37	8		1.	15	35		19	7	666,818
Same	pe	riod,	191	2.				. :	39	9,	50	00		1,	3-	19	ķ,	73	18	804,474
Com	bin	ed re	eceir	ots	0	f	ho	g	8	8	ŧ	el	e	re	n		pi	1	nte	:
Week	en	ding	Feb.	. 1	5,	19	913	8.												517,000
Previo	eus.	wee	k .																	494,000
Year	age																			654,000
																				474,000
																				.702,000
																				.583,000

Same period, 1912			4,583,000
Receipts at six point			
Omaha, St. Louis, St. Jos	eph, Sioux	City) as	follows:
		Hogs.	Sheep.
Week to Feb. 15, 1913	123,600	412,600	219.200
Week ago	126,100	380,500	200,100
Year ago	136,600	549,700	219,700
Two years ago	152,800	364,500	180,100
Totals, 1913, to date	885,000	277.900	1.371.000
Totals, 1912, to date		351.200	1 602 000

CHICAGO PACKERS' HOG SLAUGHTER.

Week	ending	Feb.	15,	1913:	
Armour	& Co.				 21,90
Swift .	k Co				 15,300
8. & 8	. Co				 17,300
Morris	& Co				 8,50
Anglo-	American				 6,10
Boyd-L	unham .				 6.00
Hammo	nd				 8,60
Wester	n P. Co				 7.40
Roberts	& Oak	e			 4.99
Miller	& Hart				 8.70
Indepen	ident P	. Co.			 5.70
Brenna	n P. Co				 4,30
Others					 13,30
Total	es			- 6	 123,00
					114.20
					148,40
					171.30
					961.20
Same	period la	st ye	ar		 114,60

WERKLY AVERAGE PRICE OF LIVE STOCK.

This week		Cattle \$8.15	Hogs. \$8.22		Lambs. \$8.75
Previous v	veek	7.90	7.80	5.45	
Cor. week	. 1912	6,60	6.16	4.10	6.10
Cor. week	. 1911	6.20	7.20	4.25	6.15
Cor. week	, 1910	6.30	9.17	6.70	8.80

CATTL

0.11.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.	
Good to choice steers	8.25@ 9.00
Fair to good steers	7.00@ 8.25
Common to fair beeves	6.00@ 7.00
Inferior killers	5.50@ 6.50
Canner bulls	2.50@ 4.00
Fair to choice vealers	9.25@10.50
Heavy calves	8.25@ 9.00

Feeding stee	rs		 	6.25@ 7.85
Stockers				
Medium to go	od beef	COWb.	 	4.2544 0.00
Fair to enoie	e heifers		 	5.000 7.75
trood to cho	ice cown		 	5.5000 6.50
Common to	good cu	tters.	 	3.500 4.25
luterior to g	ood can	ers	 	3.000 3.40
Bologna bula	5		 	5.50@ 6.25
Butcher bull			 	6.25@ 6.75

TOTAL PROPERTY IN	CHARGE STORES	000000	 	 000	nonde nove
Butcher b	ulis		 	 (3.25@ 6.75
		HOGS			
Good to p	rime heavy.		 	 	\$8.15@8.25
kair to p	rime butche	r hogs	 	 	8.15@8.30
Rough her	avy packing.		 	 	7.85 (28.00
Light mix	ed, 180@200	lbs	 	 	8.10@8.50
rair to g	ood heavy p	acking	 	 	7.90@8.10
	ht, 170@200				
	lbs. and ur				
Pigs. 1100	@140 lbs		 	 	7.25@8.25
Boars, acc	ording to w	eight	 	 	3.50 (4.50
	cording to v				

*All stags subject to 80 lbs. dockage.

SHEEP.
Fed yearlings
Native lambs 8.00@9.00
Fed lambs 8.00@9.10
Colorado lamba 8.50@9.15
Native yearlings
Feeding lambs 6.00@7.25
Breeding ewes 4.00@5.00
Good to choice wethers 5.25@6.40
Good to choice ewes

CHICAGO PROVISION MARKET

-	CARGO, A AL	~ .	LULU	74 7	WAT THE	*
	Ran	ge of	Price	s.		
	SATURDAY,	FEB	RUARY	(15,	1913.	
	Onen		PR 2 - 1			

Open.	migu.	LOW.	Cluse.
PORK-(Per bbl.)-			
May\$19.70	\$19.73	\$19.70	1\$19.75
July 19.75	19.75	19.67 1/2	†19.75
LARD-(l'er 100 lbs.)-			
May 10.60	10.65	10.571/2	10.60
July 10.621/2	10.67 1/2	10.62 1/2	10.65
September 10.67 1/2	$10.72\frac{1}{9}$	$-10.67\frac{1}{2}$	10.70
RIBS-(Boxed, 25c. more	than loon	se)	
May 10.55	10.57 1/2	10.52%	10.521/4
July 10.571/2	10.57 1/4	10.55	110.55
September 10.60	10.62 1/2	10.571/2	10.60
MONDAY, FEE	RUARY	17, 1913.	
PORK-(Per bbl.)-			
May 19,80	19.80	19.721/4	119.77%
July 19.80	19.80	19.70	19.72 1/2
LARD-(l'er 100 lbs.)-			

May		19.80	19.72 1/2	119.771/2
July	19.80	19.80	19.70	19.721/2
LARD-(Per 100	lbs.)-			
May	10.621/2	10.67 1/3	10.60	10.65
July	10.70	10.70	10.621/2	10.671/2
September	10.75	10.75	10.70	10.721/2
RIBS-(Boxed, 2	5c. more	then loose	e)—	
May	10.57%	10.57 16	10.50	†10.5214
July	10.571/2	10.57 1/2	10.521/2	†10.55
September	10.65	10.65	10.55	†10.60

TUESDAY, FEBRUARY 18, 1913.	
PORK-(Per bbl.)-	
May 19.85 19.95 19.821/2 19	.85
July 19.85 19.87½ 19.75 19	.75
LARD-(Per 100 lbs.)-	
May 10.70 10.721/2 10.65 †10	.65
July 10.70 10.72½ 10.67½ 10	.67
September 10.75 10.77½ 10.72½ 10	.72

RIBS-(Boxed,	25c. more	than loose)—	
May	10.571/2	10.60	10.55	\$10.55
July	10.571/2	10.60	10.55	110.55
September .	10.621/2	10.65	10.60	10.60
WEDN	ESDAY, I	FEBRUARY	19, 1913.	
PORK-(Per 1	obl.)—			
May	19.75	19.821/2	19.70	19.80
Tuly	10 671/	10 791/	10 091/	10.70

	July 19.67 1/2	19.7236	19.62 1/2	19.70	
1	LARD-(Per 100 lbs.)-	-			
	May 10.55	10.621/9	10.55	110.60	
	July 10.55	10.621/4	10.55	110.6234	
	September 10.65	10.671/6	10.65	110.67%	
	RIBS-(Boxed, 25c. more	than loo	se)—		
	May 10.471/9	10.50	10.45	210.50	
	July 10.45	10.50	10.45	10.4714	
	Sontomber 10 5914	10.55	10.5914	10 KK	

THURSDAY, FE	BRUARY	20, 1913.	
PORK-(Per bbl.)-			
May 19.70	19.80	19.671/2	
July 19.571/2	19.65	19.571/6	†19.65
LARD-(Per 100 lbs.)-			
May 10.571/2	10.60		\$10.60
July 10.60	10.621/2	10.571/2	
September 10.65	10.721/2	10.65	10.721/2
RIBS-(Boxed, 25c. more	than loose	e)—	
May 10.45	10.471/2	10.421/2	110.471/2
July 10.421/2	10.50	10.421/3	\$10.50
September 10.471/2	10.55	10.471/2	10.55
FRIDAY, FEB	RUARY 2	1, 1913.	
PORK-(Per bbl.)-			
May 19.85	19.85	19.70	19.70
July 19.70	19.70	19.621/2	19.621/4
LARD-(Per 100 lbs.)-			
May 10.6214	10.35	10.5734	†10.57
July 10.671/2	10.70	10.60	†10.60
September 10.721/2	10.75	10.671/2	10.671/2
RIBS-(Boxed, 25c. more	than loos	e)—	
May 10.50	10.521/2	10.45	
July 10.50	10.521/2		
September 10.571/2	10.57%	10.55	10.55

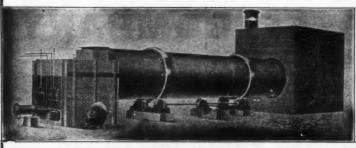
CHICAGO RETAIL FRESH MEATS.

†Bid. ‡Asked.

(Corrected weekly by Terry & Son, 41st and Halsted Streets.)

(Corrected weekly by lerry & Son, wist and I	ranacen
Streets.	@25 @28 @85 @16 @16 @16 @12 % @10 @12 @16 @16 @16 @16 @16 @12 %
Rolled Roast	@16
Lamb. Hind Quarters, fancy	@20 @14 @22 @10 @16 @30
Chops, Frenched, each	@12%
Mutton.	
Legs Stew Shoulders Hind Quarters Fore Quarters Rib and Loin Chops Shoulder Chops	@14 @ 7 @12% @12% @11 @18 @12%
Pork.	
 Pork Loins Pork Chops Pork Shoulders Pork Tenders Pork Butts Spare Ribs Hocks Pigs' Heads Leaf Lard	@15 @16 @121% @30 @123% @123% @11 @ 8
Veal.	•
Hind Quarters 18	@22 @16 @24 @16 @20 @80
Suet Tallow Bones, per cwt. Calfskins, 8 to 15 lbs. Calfskins, under 8 lbs. (deacons). Kips	@ 6% @ 4% @ 1.00 @20 @65 @16

AUTOMATIC TANKAGE PRESSES AND DRYERS



Economical Efficient Great Capacity

SAVING IN LABOR ALONE IN ONE YEAR WILL OFFSET COST TO INSTALL

For Tankage, Blood, Bone, Fertilizer, all Animal and Vegetable Matter. Installed in the largest packinghouses, fertilizer and fish reduction plants in the world.

American Process Co. 8 William St., - New York

1 (5) (11)				11.01			
CHICAGO M	IARKI	\mathbf{ET}	PR	ICES	Mr.	A Tan	SAUSAGE CASINGS. F. O. B. CHICAGO.
WHOLESALE FRESH MEATS.	Choice I	lologna	********			@12	Rounds, per set
Carcass Beef,	Blood, I	ters	d Headche	ese		@101/2	Middles, per set
Prime native steers	Second16	Sausage	*********			@141/4	Beef weasands @ 8
Good native steers	Luncheon	a Sausa	ge, cloth	paraffine		@15	Beef bladders, medium
Heifers, good	Compress	ed Lune	cheon Saus	sage		@15	Hog casings, free of salt
lind Quarters, choice	Rerliner	Sausag	ed Ham .			@15	Hog bungs, export ——@— Hog bungs, large mediums. ——@10
Fore Quarters, choice	Boneless	Butts i	in casings.		****	@2114	Hog bungs, prime
Beef Cuts.	Polish 1	Sausage				@101/2	Hog bungs, narrow
Steer Chucks 94 @1	Country	Smoke	d Sausage			@10½ @12	Imported medium wide sheep casings @70 Imported medium sheep casings @60
Boneless Chucks	716 Pork Se	neage h	mik or lini	k		@ 15	Hog stomachs, per piece @ 4
Steer Plates 9 @	Pork Sa	usage, s	hort link			@10	FERTILIZERS.
Steer Rounds	Luncheon	Roll .				@131/2	Dried blood, per unit
Steer Loins, Heavy	2 Jellied 1	Roll		**********		@14 @151/2	Hoof meal, per unit
Beef Tenderloins, No. 1	8		Summer	Sausage.			Ground tankage, 12%
Strip Loins	Best Su	nmer. E				@25	Ground tankage, 8 and 25% @2.32½ and 10c. Crushed tankage, 9 and 20% @2.20 and 10c.
Shoulder Clods@1 Rolls	1 German	Salami	(new)			@22 @2614	Ground tankage, 6½ and 30%18.00@18.50 Ground rawbone, per ton24.00@25.00
Rump Butts	Holstein .	er				@161/2	Ground steam bone, per ton20.00@21.00
Trimmings @ Shank @	5 Farmer	st, New				@18½	Unground tankage, per ton less than ground. @50c.
Cow Ribs, Common, Light 9 @1 Cow Ribs, Heavy @1			Sausao	e in Oil.			HORNS, HOOFS AND BONES.
Steer Ribs, Light@1	5½ Smoked	Sausage	, 1-50			\$6.00	Horns, No. 1, 65@70 lbs., aver250.00@275.00 Hoofs, black, per ton24.50@ 28.50
Loin Ends, steer, native	816 Smoked	Sausage	. 2-20			5.50	Hoofs, striped, per ton
Loin Ends, cow	Bologna,	2-20				5.00	Flat ship bones, 40 lbs. av., per ton 70,00@ 75.00
Flank Steak	31/3 Frankru	t, 1-50	********			5.50	Round ship bones, 38-40 lbs. av., per ton 75.00@ 80.00
Beef Offal.	- /4			CKLED GO			Long thigh bones, 90-95 lbs. av., per ton 80.00@ 90.00 Skulls, jaws and knuckles, per ton 27.00@ 28.50
Brains, each	8 Pickled	Pies' P	eet. In 200	l-1h barrels.		.\$10.00	LARD
Hearts	7½ Pickled 7½ Pickled	Plain T	ripe, in 20	00-lb. barrels 00-lb. barrels b. barrels		. 7.25	Prime steam, cash. @10.50 Prime, steam, loose. @10.12½ Leaf 10½@10%
Sweetbreads30 @3	5 Pickled 81/2 Pickled	Ox Lips	, in 200-lb	b. barrels		15.50	Prime, steam, loose
Fresh Tripe, plain@	8½ Lamb T	ongues,	Short Cut	200-lb. barrel t, barrels		. 84.50	Compound 7%@ 74 Neutral lard 11%@12
Brains	8 COR	NED,	BOILED	AND ROA	ST BE	EF.	*
Kidneys, each@	61/4	0 dom 4				Per doz.	STEARINES.
Veal. Heavy Carcass, Veal	2 lbs.	1 or 2	dog, to car	80		4.20	Prime oleo
Light Carcass	4 14 lbs	1 doz.	to case			. 36.00	Mutton
Good Carcass		E	XTRACT	OF BEEF	r		Grease, yellow
Medium Racks @ Good Racks @						Per dos.	
	4-0s. 1	rs. 1 d	oz. in box			. 6.25	OILS. Lard oil, extra, winter strained, tierces72 @74
Veal Offal.	8% 8-oz. ja	rs. 16	doz. in bo	x		22.50	Extra lard oil
Sweetbreads @	0 2. 5 and	10-1b.	tins		\$1.50	per lb.	Extra No. 1 lard oil
Plucks		BARRI	ELED BI	EEF AND	PORK.		No. 2 lard oil
Lambs.				barrels		@— @19.00	Oleo oll No 9
Round Dressed Lambs @	6 Prime	Mess Be	ef			-0-	Oleo stock
Saddles, Caul	014 Beef H	ams (22)	0 lbs. to b	bbl.)		-@-	Corn oil, loose
Caul Lamb Racks @	0 Rump 81/4 Mess I	Butts .	d			@19.00 @21.00	Horse oil 6¼@ 6⅓
Lamb Fries, per pair	O Clear I	at Bac	ks			@22,50 @23.50	TALLOWS.
Lamb Tongues, each	1% Bean T	ork	DEK			@18.00	Edible
Mutton.			L/	ARD.			No. 1 Country 6½@ 6½ Packers' Prime 6½@ 7
Medium Sheep@ Good Sheep@			le rendered	d, per lb., to		@12%	Packers' No. 1
Medium Saddles @	21/2 Pure II					@ 11%	Renderers' No. 1 6 @ 6%
Good Racks @	8 Lard. c	ompound	1	barrels		@ 8 @52	GREASES.
Mutton Legs	4 Barre	ls. 16c.	over tiero	ces; half bar 10 to 80 lbs.,	rrels. W	c. over	White, choice 6%@ 7
Mutton Loins @ Mutton Stew @	tiorcos	tubes a	nu pans,	10 to 50 lbs.,	78 10	ac. over	White, "A" 6% 6 6% 6 6% White, "B" 5% 6 6% 6 6% 6 6% 6 6% 6 6% 6 6% 6 6%
Sheep Tongues, each	21/3		BUTT	TERINE.			Crackling 5% @ 5%
Sheep Heads, each	1 10 0.	natural	color, sol	lids, f. o. b.	Chi-	4.001014	House 5½@ 5½ Yellow 5½@ 5½
Fresh Pork, Etc. Dressed Hogs	2 Cooks'	and bak	ers' shorte	ning, tubs	13	@14	Brown 4% 4% 4% 5% 5% 5% 6%
Pork Loins @ Leaf Lard @	21/2	I	DRY SAI	LT MEATS	3.		Garbage grease
Tenderloins @ Spare Ribs @	27			se are %c. le			Glycerine, C. P
Butts @	11/2 Clear F	ellies, 1	4@16 avg			@131/8	Glycerine, dynamite 18½@19 Glycerine, crude soap 12½@12½ Glycerine, candle 14½@14¾
Trimmings @	71/2 Rib Bel	lies, 186	@20 avg			@12% -	COTTONSEED OILS.
Extra Lean Trimmings	Regular	Plates				@10%	P. S. Y., loose
Snouts @	K1Z Clear	Plates				@ 1014	P. S. Y., soap grade
Pigs' Heads @	51/2 Bacor	meats,	1/2c. to 10	c. more.			Soap stock, loose, reg., 50% r. f. a 1.35@1.40
Blade Bones				SMOKED I			COOPERAGE.
Cheek Meat	71/2 Hams.	12 lbs.,	avg		161	%@17 @1614	Ash pork barrels
Neck Bones @	3 Skinned	Hams	********		161	%@16% @11	Lard tierces
Pork Hearts @	6 Calas	R@12 11	N STF			@10%	CURING MATERIALS.
Pork Kidneys, per lb. 4 Pork Tongues	New Yorkfa	ork Shor	n, fancy	12 lbs., avg. trip, 5@6 av	22	@13	Refined saltpetre
Slip Bones	5 Wide, 1	0@12 a	vg., and s	trip, 5@6 av	g16	@1614	Borax 4 @ 4%
Brains @	6 Rib Ba	ron. wid	ie, 8@12, 1	ip, 3@4 avg. strip, 4@6 av	g	@1173 @12 @2014	Sugar— White, clarified @ 4%
Hams @	5 Dried 1	Beef Ins	sides			@2314	Plantation, granulated
Calas Bellies	IS Dried 1	Reef Kn	nckles		19	@ 1914	Salt-
	101/2 Regular	Boiled	Hams	***********		@24	Ashton, in bags, 224 lbs
SAUSAGE. Columbia Cloth Bologna @	Rolled	Calas				@19 @26	Michigan, granulated, car lots, per ton 3.25
	936 Cooked	Rolled	Shoulders			@19	Michigan, medium, car lot, per ton

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from the National Livestock Commission Co.) Union Stock Yards, Chicago, Feb. 19.

Monday's run of 23,620 cattle, while 5,000 heavier than the week before, was nevertheless fairly moderate. The market was mildly irregular. Tuesday's moderate run of 3,700 cattle included but a small percentage of steers, and the trade ruled slow but fully steady with Monday's general level of prices. Wednesday's run of 17,000 cattle was a fairly liberal mid-week supply, and the general market ruled weak to 10c. lower. The week's supply of cattle will total around 51,000 head, which is amply sufficient for all requirements of the trade during the Lenten period; in fact, this week's receipts indicate that the recent sharp upturn in the market has started a freer marketward movement.

The butcher stuff market ruled active, with prices strong to 10c. higher on the opening day of the week on everything except canners and cutters, that class ruling fully steady. Tuesday's trade was slow but about steady, as compared with Monday's general level of values, and Wednesday's market was slow, a little easier, and in some cases a dime lower than the first of the week. But values are about the same as they were a week ago, and as everything indicates a scarcity of butcher stuff, and a propensity for feeding to a pretty good finish, it is our candid opinion that we will have a well-sustained market with an upward tendency on that class of cattle for some little time to

There has been but very little change in og prices since last week. There was a 10 There has been but very little change in hog prices since last week. There was a 10 @15c. dip, which was followed by a quick reaction, leaving prices about as they were one week ago. Wednesday's run of this week was quite liberal, 35,000, and the market ruled 5@10c. lower. We believe that prices will work higher, but we have had a rapid advance in the past three weeks and we have the same than the prices will be the same than the past three weeks and we have the same than the past three weeks and we have the same than the past three weeks and we have the same than the past three weeks and we have the same than the past three weeks and we have the same than the past three weeks and we have the same than the past three weeks and we have the same than the past three weeks and we have the same than the past three weeks. advance in the past three weeks, and we can-not expect a continued advance without an oceasional setback. Bulk of the good to choice hogs are selling largely at \$8.35@8.45, with a few choice light shippers as high as \$8.50. Lightweights continue to be in best S8.50. Lightweights continue to be in best demand, and are bringing a premium of 5@ 10c. per cwt. over medium and butcher weights. Big heavy hogs are slow sale at \$8.10@8.30. Good pigs weighing 100 to 130 lbs. are selling at 7%/@81%/c. per pound, while light-weight pigs from 100 lbs. down are selling 7.673%/c.

ing 7@7%c.
With receipts on Monday pretty heavy at all the markets, both East and West, the trade in Chicago was about steady on sheep trade in Chicago was about steady on sheep and nearly a quarter lower on lambs. Wednesday, with receipts estimated at 23,000, the opening was a little bit slow on lambs and steady on sheep. We quote: Good to prime wethers, \$6.25@6.50; fat ewes, \$5.65@6; poor to medium ewes, \$5@5.50; culls, \$3.50@4.50; fat light yearlings, \$7.50@ 7.75: medium fleshed and heavy yearlings, \$7.76: medium fleshed and heavy yearlings, \$7.75: good to choice lambs, \$8.60@8.85; poor to medium lambs, \$7.75@8.25; culls, \$7.67.50; feeding lambs, \$8.68.40; feeding wethers, \$5@\$5.40; feeding yearlings, \$6@6.50.

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., February 19.

The receipts for the week ending today were 17,000 head of cattle, including 7,500 head of Southerns. In beef steer offerings there were only a few loads of choice grades, while the majority of the run consisted of medium and good kinds. Trading on beef steers has been about 10@20c. higher than last week, the demand exceeding the supply at all times. The bulk of the medium offerings has ranged in price from \$7.40@7.85. ings has ranged in price from \$7.40@7.85.

The best price paid during the week was yesterday, when three loads of choice native steers, two loads weighing 1,341 lbs., and one weighing 1,282 lbs., brought \$8.55. At different times during the week several other loads of the good kind brought from \$8@8.30. The

of the good kind brought from \$8@8.30. The market on cows and heifers has ranged steady to strong. The top on heifers was \$8, and the top on cows \$7.50. The trading has been active and the clearance good.

The receipts on the Southern side were only moderate. All grades moved steady excepting calves and yearlings, which are quotable at 25c. lower than last week. There has been a good demand and quick clearances. Texas again had several loads of choice steers on the market. The majority of good to Texas again had several loads of choice steers on the market. The majority of good to choice Texas and Oklahoma steers ranged from \$7.20@7.60. The features of the week on the quarantine side was a string of Alabama steers weighing 905 lbs., which brought balma steers weighing 905 los, which frought \$6.90. Two loads from the same State, aver-aging \$46 lbs., brought \$6.70. These two sales establish a record for the year. The receipts of hogs for the week amounted

to approximately 59,000 head, and since Friday the market has moved on a 5c. lower basis than high time last week. The high time of the week was made on Thursday the 13th, when \$8.60 was paid for several loads of prime butcher hogs. There is still a generous movement of hogs to the East. Quality has been good. The following are the quotations: Mixed and butchers, \$8.30@ 8.50; good heavy, \$8.40@8.50; rough, \$7.75@ 8; lights, \$8.30@8.50; pigs, \$6.80@7.95.

8; lights, \$8.30@8.50; pigs, \$6.80@7.95.

There were approximately 13.000 sheep on the market this week. Trading has been generally 10c. lower than last week's high time. There has only been a meager supply of Colorado lambs, these being only of medium to good quality. There has been nothing strictly choice offered. The top on lambs for the week was made on Monday, when 3 doubles. 2 averaging 81½ hls., and when 3 doubles, 2 averaging 81½ lbs., and the other 79 lbs., brought \$8.95. Other offerings brought \$8.75@8.90. Nine cents would have been paid for choice stuff. The following are the quotations: Choice to prime native and Colorado lambs, \$8.50@9; medium to good, \$7@8.50; muttons, \$5.50@6.35; yearlings, \$7@8; culls and bucks, \$2@4.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, February 18. Cattle arrived here pretty freely this week, 12,000 yesterday and 11,000 today. The market is steady to a shade higher than the close last week, which means 25@50c. above the first of last week. Steers selling above \$8.25 are not more than 25c. higher, the top loads here yesterday and today selling at \$8.45@8.65. and odd heads today at \$8.75. Philadelphia killers bought four loads of middle class heavy steers yesterday at \$8, and Boston buyers took some a little better at Bulk of the native steers sell at \$7.35 @8.25. Native cows range largely from \$5.25 @6.50, heifers \$6@7.50.

Hog supply today here is 17,000 head; market 10c. higher with a weak finish. Speculators paid \$8.271/2, for top hogs, but packers' top was \$8.25, and bulk of sales ran ers' top was \$8.25, and bulk of sales ran from \$8.05@8.25. The strong prices are stimulating country movement to market, as indicated by the average weight of 210 lbs. here last week, and 214 lbs. the previous week. St. Louis and Chicago prices are 20 @30c. above Kansas City this week, a shipping margin that is being used by a good ways. Eastern billers. many Eastern killers.

Sheep and lambs have a steadier basis than heretofore, but are still unsettled. Prices are 10c. higher today, following a de-Prices are 10c. higher today, following a decline of like proportions yesterday. Receipts, 7,000 today. 14,000 yesterday. Top lambs brought \$8.70 today, but bulk of the lambs sold at \$8.40@8.60; best yearlings, \$7.35@ 7.50; wethers, around \$6; ewes, \$5.70. Eastern Colorado has great rumbers of sheep and lambs yet to market, but native territory is pretty well in.

OMAHA

(Special Letter to The National Provisioner.) South Omaha, Neb., February 18.

Cattle receipts are now running about as beavy as at this time last year at this point, but sellers have had no difficulty in disposing of the liberal supplies at steadily advancing figures. Prices for both beef steers and cows advanced fully 15@25c, last week, and with a further general strengthening of values on Monday and today the marhig of values on Monday and today the market for both beef steers and butcher stock is all of 35@50c, higher than it was the first of the month. Choice beeves sold at \$8.35 today, and the bulk of the fair to good 1,100 to 1,350-lb. beeves went at \$7.80@ 8.20, with the common to fair warmed up and short-fed grades going to both packers and feeder buyers at \$7@7.50. Cows and heifers showed a range of \$4@7.40 today, the bulk of the fair to good butcher and beef stock selling around \$5.75@6.75. Veal calves continue in active demand and firm at \$6@9, and there has been a broad outlet and

\$6@9, and there has been a broad outlet and a steady to strong market right along for bulls, stags, etc., at \$5.25@6.25.

Although hog supplies are averaging up about as well as usual for February they are falling far short of the record-breaking refalling far short of the feedback of a year ago, the decrease in supplies so far this month compared with a year thing to over 60,000 head. The ago amounting to over 60,000 head. The market has been firming up steadily, and is now at the best point of the season, fully a quarter higher than a week ago. Demand from Eastern butcher and order buyers has been particularly keen, and local packers have been forced to follow the Eastern buy-All classes of buyers are showing ers. All classes of buyers are showing a decided preference for the light and butcher grades, but the range of prices is comparatively narrow. With 17,000 hogs here today the market was a dime higher. Tops brought \$8.25 as against \$7.90 last Tuesday, and the bulk of the trading was at \$8.10@8.15 as against \$7.80@7.85 a week ago.

Notwithstanding rather liberal supplies of sheep and lambs the demand from all sources has held up well, and prices for practically

has held up well, and prices for practically all grades are somewhat stronger than a week ago. Big bulk of the receipts are going to the packers, but there is enough competition from the feeder buyers to make an active and strong market for all grades and weights. Fat lambs are quoted at \$7.90@ 8.90; yearlings, \$7.40@7.80; wethers, \$5.75@ 6.40, and ewes, \$5.50@6.10.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending February 15, 1913:

Chicago	22,320
Kansas City	16,603
Omaha	12,828
East St. Louis	14,519
Cudaby	466
Sioux City	3,592
South St. Paul	2,634
New York and Jersey City	10,478
Philadelphia	4,655
Pittsburgh	2,807
Denver	1,405

Chicago111,754
Kansas City 40,574
Omaha 51,528
East St. Louis 43,745
Cudahy 16,842
Sioux City 22,245
Ottumwa 10,494
Cedar Rapids 9,859
South St. Paul 19,369
New York and Jersey City 34,154
Philadelphia 5,751
Pittsburgh 15,267
Denver 5,703

SHEEP.

Chicago			 	 70,669
Kansas City			 	 40,423
Omaha			 	 38,686
East St. Louis			 	 12,823
Cudaby			 	 238
Sioux City			 	 4,824
South St. Paul			 	 2,290
New York and Jersey	1	City	 	 29,993
Philadelphia			 	 11,643
Pittsburgh			 	 3,667
				4 5 40

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, February 21.-Market steady; Western steam, \$10.20; Middle West, \$10.60@10.70; city steam, 101/2c.; refined, Continent, \$11.35; South American, \$11.95; Brazil, kegs, \$12.95; compound, 7%@8c.

Marseilles Oils.

Marseilles, February 21.—Sesame oil, fabrique, - fr.; edible, 96 fr.; copra oil, fabrique, 102 fr.; edible, 116 fr.; peanut oil, fabrique, 70 fr.; edible, 95 fr.

Liverpool Produce Market.

Liverpool, February 21.—(By Cable.)— Beef, extra India mess, --; pork, prime mess, --; shoulders, square, 56s. 6d.; New York, 54s.; pienic, 48s.; hams, long, 70s.; York, 54s.; picnic, 48s.; hams, long, 70s.; American cut, 67s. Bacon, Cumberland cut, 65s. 6d.; long clear, 67s.; short backs, 60s.; bellies, clear, 64s. 6d. Lard, spot prime, 53s. 9d. American refined in pails, 56s.; 2 28-lb. blocks, 54s. 9d. Lard (Hamburg), 54½ marks. Tallow, prime city, 32s. 6d.; choice, 36s. 6d. Turpentine, 33s. 3d. Rosin, common, 16s. Cheese, Canadian finest white, new, 63s. Tallow, Australian (London), 33s. 9d.@ 16s. Cheese, Canadian finest white, new, 63s. Tallow, Australian (London), 33s. 9d.@ 39s. 3d.

FRIDAY'S CLOSINGS.

Provisions.

Steadiness was shown, due to the higher hog market.

Stearine.

Interest is not important, but prices are maintained at 10c.

Tallow.

Business is rather restricted, with no change in prices.

Cottonseed Oil.

Bears showed more confidence. Crude oil was quiet and just about steady.

was quiet and just about steady.

Market closed barely steady with offerings liberal. Sales, 10,300 bbls. Spot oil, \$6.25@6.40. Crude, Southeast, \$5.13@5.20. Closing quotations on futures: February, \$6.25@6.39; March, \$6.28@6.30; April, \$6.29@6.30; May, \$6.30@6.31; June, \$6.33@6.34; July, \$6.39@6.40; August, \$6.43@6.44; September, \$6.44@6.45; good off oil, \$6.15@6.28; off oil, \$6.05@6.20; red off oil, \$5.75@6.05; winter oil, \$6.45 bid; summer white, \$6.45@7.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, February 21.—Hog market, 5c. higher. Bulk of prices, \$8.30@8.35; light, \$8.15@8.40; mixed, \$8.10@8.40; heavy, \$7.90@8.35; rough heavy, \$7.90@8.10; Yorkers, \$8.35@8.40; pigs, \$6.25@8.20. Cattle market steady. Beeves, \$6.75@9; cows and heifers, \$3.15@7.40; Texas steers, \$5.20@6; stockers and feeders, \$5.50@7.90. Westerns, \$6@7.60. and reeders, \$5.00@7.90. Westerns, \$6@7.60. Sheep market steady; natives, \$5.10@6.65; Westerns, \$5.40@6.75; yearlings, \$6.70@8; lambs, \$7.40@8.85; Westerns, \$7.40@8.85. Sioux City, February 21.—Hogs steady, at

\$7.85@8.

St. Louis, February 21.—Hogs strong, at

Cleveland, February 21.-Hogs steady, at \$8.65@8.85.

Buffalo, February 21.—Hogs opened steady, with 4,800 on sale; prices, \$8.65@8.80.

Kansas City, February 21.—Hogs steady, at \$7.25@8.20.

St. Joseph, February 21.—Hogs strong, at \$7.90@8.15. St. Paul, February 21.-Hogs steady, at

\$7.85@8. Louisville, February 21.-Hogs steady, at

\$8.35@8.40 South Omaha, February 21.-Hogs higher, at \$7.95@8.15.

Indianapolis, February 21.—Hogs strong, at \$8.45@8.55.

RECEIPTS AT CENTERS

SATURDAY, FEBRUARY 15, 1913.

	20, 2020,	
Cattle.	Hogs.	Sheep.
Chicago 200	9,438	1,500
Kansas City 900	1,423	700
Omaha 100	5,653	100
St. Louis 800	5,000	
St. Joseph 100	2,300	
Sioux City 200	2,800	100
St. Paul 200	1.600	300
Oklahoma City 400	200	000
Fort Worth 1,200	600	
Milwaukee	5,193	
Denver 200	100	
Louisville	1,200	
Cudahy	300	
Wichita	1,242	
Indianapolis 450	4,000	
Pittsburgh	2,500	1,500
Cincinnati 128	1.718	20
Cleveland	1,500	_0
Buffalo 75	7.600	5,600
New York 1,039	4,280	953
MONDAY, FEBRUARY 1	7, 1913.	
Chicago 23,000	45,743	30,000
Kansas City 12,000	8,863	13,000
Omaha 6,000	5,928	10,500
St. Louis 5,500	7,230	3,000
St. Joseph 2,300	6,000	10,000
Sioux City 2.500	3.500	500
St. Paul 1,700	3,200	500
Oklahama City 500	900	000

Kansas City	12,000 8,863	13.000
Omaha	6,000 5,928	10,500
St. Louis	5,500 7,230	3,000
St. Joseph	2,300 6,000	10,000
Sioux City	2,500 3,500	500
St. Paul	1,700 3,200	500
Oklahoma City	500 800	
Fort Worth	3,300 2,500	2,500
Milwaukee	351	
Denver	2,300 1,900	500
Louisville	6,938	
Cudahy	200	
Wichita	502	
. Indianapolis	700 2,000	
Pittsburgh	2,200 9,000	5,000
Cincinnati	1,807 3,585	365
Cleveland	600 3,000	300
Buffalo	2,250 16,000	15,000
Mana Wants	4 170 17 188	10 004

TUESDAY, FEBRUARY 18, 1913.

Chicago 4,000	14,652	6,0
Kansas City 12,000	16,009	7.0
Omaha 6,200	16,671	14.0
St. Louis 3,800	10,000	3,5
St. Joseph 2,600	9,000	4.5
Sioux City 2,000	5,500	1,0
St. Paul 2,000	6,500	2
Oklahoma City 800	1,000	
Fort Worth 2.700	1,200	1.0
Milwaukee 300	3,827	1
Denver 200	2,700	1,2
Louisville	800	
Cudahy	1,800	
Wichita	2,060	
Indianapolis 1,350	6,000	
Pittsburgh	3,000	1,5
Cincinnati	3,410	4
Cleveland 60	1,000	0
Buffalo 200	6,500	4,0
New York 1.201	4.876	3.1

WEDNESDAY, FEBRUARY 19, 1913.

11 270-2120-213-21		
Chicago 18,000	36,030	21,000
Kansas City 5,700	13,517	8,700
Omaha 4,400	16,238	6,900
St. Louis 2,000	11,500	2,000
St. Joseph 2,000	7,500	3,000
Sioux City 1,500	8,500	200
St. Paul 1,100	4,000	5,500
Oklahoma City 400	100	
Fort Worth 2,200	1.800	1,000
Milwankee 25	5,444	
Denver 500	800	300
Louisville	882	
Detroit	1,000	
Cudahy	700	
Wichita	1,369	
Indianapolis 1,450	5,000	
Pittsburgh	3,000	1,500
Cincinnati	4,492	
Cleveland	1.500	
Buffalo	4,000	3,200
Now York 1.869	5.438	5,004

THURSDAY, FEBRUARY 20, 1913.

Chiengo	4,500 34,000	14,000
Kansas City	2,000 7,000	6,800
Omaha	14,700	-,
St. Louis	2,300 10,629	1,400
St. Joseph	8,000	
Sioux City	5,000	
St. Paul	5,000	
Milwaukee	8,702	
Louisville	2,046	
Detroit	3,000	
Cudahy	1,500	
Wichita	2,083	
Indianapolis	7,000	
Cincinnati	512 3,137	55
Cleveland	2,000	
Buffalo	100 4,000	4,400
New York	1,441 1,886	3,076

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 15, 1913, are reported as follows:

Chica	ago.		
	Cattle.	Hogs.	Sheep.
S. & S. Co	5,841	17,300	7,063
Armour & Co	5,631	21,900	21,042
Swift & Co		15,300	24,588
Morris & Co	3,586	8,500	6,450
Hammond & Co		8,600	7,884
Libby, McNeill & Libby	934		
Anglo-American Pkg. Co	29	6,100	

Boyd-Lunham, 6,000 bogs; Western Packing Co., 7,400 hogs; Roberts & Oake, 4,900 hogs; Miller & Hart, 3,700 hogs; Independent Packing Co., 5,700 hogs; Brennan Packing Co., 4,300 hogs; others, 13,300 hogs.

Kansas City.

	Cattle.	Hogs.	Sheep.
Amour	2,937	10,928	9,336
Fowler			2,789
S. & S. Co	3,166	7,554	6,106
Swift & Co		7,401	12,309
Cudahy Packing Co	3,810	6,552	4,139
Morris & Co		7,751	5,730
Butchers		388	14

Butling, 32 cattle; Blount, 1,708 hogs; Campbell Bros. Co., 19 cattle; Independent Packing Co., 599 cattle; S. Kraus, 74 cattle; Lowry, 18 hogs; John Morrell, 184 cattle; New York Butchers, 153 cattle; M. Rice, 1,848 hogs; St. Louis Dressed Beef Co., 77 cattle; J. B. Sims, 27 cattle; Schwartz, Bolen & Co., 730 hogs; Sinclair Packing Co., 242 cattle; United Dressed Beef Co., 352 cattle.

	Cattle.	Hogs.	Sneep.
Morris & Co	2,191	7,729	6,532
Swift & Co		11,301	14,020
Cudahy Packing Co		14.221	8,168
Armour & Co		14.204	11,116
Swartz & Co		2.211	
I W Murphy		12,088	

Lincoln Packing Co., 178 cattle; Morrell & Co., 84 cattle; South Omaha Packing Co., 36 cattle; Sinclair & Co., 36 cattle.

St. Louis.

	Cattle.	Hogs.	Sneep
Morris & Co	2.650	6,090	2,00
Swift & Co		6.471	3,92
Armour & Co.		6,127	3,96
St. Louis D. B. Co	1,640		26
Independent Packing Co	611		13
East Side Packing Co		2,284	
Belz Packing Co	1	708	
Heil Packing Co	3		0.0
Krey Packing Co	3		
Carondelet Packing Co	2	259	**

Sioux City.

Statter & Co., 66 cattle; J. L. Brennan, 59 cattle; Sacks Dressed Beef Co., 52 cattle; Des Moines Pack-ing Co., 33 cattle; Blasius & Co., 32 cattle; regular dealers, 3.776 cattle; country buyers, 3,488 cattle; shippers, 133 hogs.

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO FEBRUARY 17, 1913.

	8	neep an	OL .
Beeves,	Calves.	lambs.	Hogs.
New York 2,180	1,791	3,022	4,701
Jersey City 2,875	1,417	14,313	24,773
Central Union 2,468	551	8,434	-
Lehigh Valley 2,975	400	4,160	_
Scattering	122	66	4,680
Totals	4.281	29,995	34,154
Totals last week 11,435	3,880	31,425	34,219

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Retail Section

PRACTICAL TALKS WITH THE SHOP BUTCHER

Some Every Day Problems Discussed and Answered

By a Veteran Retailer.

(Concluded from last week.)

Should a Butcher Carry Side Lines?

The next question is: "Would it pay a butcher to put in a line of butter and eggs, canned goods, fish, delicatessen, etc.?"

Very often there are circumstances which make it almost impossible to do so, as in the case of a friendly grocer near by who can send the butcher trade and whom it would not pay to antagonize, or a clause in a lease forbidding the sale of anything but meats. But wherever it is possible to do so, it is good business. There is no waste in handling these goods, fish excepted. There is always a profit to be made. It adds to the attractiveness of a shop. It occupies room that would otherwise be wasted.

Most housekeepers like to do as much of their marketing as possible in one store, if they know the goods are reliable. And if the store can be looked after by the regular staff of employees, so that little additional expense is incurred, there are good reasons why it pays to handle side lines, not to speak of the possible increase of patronage.

Do Window Displays Pay?

Now the question arises: "Does it pay to display meats in the windows?"

It does pay, but in one way only, and that is to put in a refrigerating show-case, which can be built in any size or shape desired. Keep it well stocked with ice, if it is not artificially refrigerated, and display cut meats in an attractive, sanitary way, so that every passer-by can see what special inducements are offered from day to day. Each day change the display, according to the neighborhood in which the shop is located.

But it is decidedly unwise to pile up cut meats in an unprotected window and handle them constantly and have flies buzzing about or dust and dirt settling on it. It would be far better to have empty windows.

And not alone the windows, but the benches should also be fitted with counter cases. The time is rapidly approaching when they will be made compulsory in every store handling foodstuffs. Besides this, every shop so fitted up is doing the finest kind of advertising, because it calls the attention of everybody entering or passing to the fact that it is a clean, sanitary, up-to-date store, where the goods are looked after by men who are firm believers in cleanliness, and the meats are not handled. It certainly inspires confidence. It's the kind of advertising that

Why Should Meat Be Given Away?

Another and a well-worn subject in the shop is the question of free dog meat.

Of all the foolish things the butcher is guilty of, the giving away of dog meat is the worst. Because a customer has a pet animal which eats meat, is that any reason why the butcher should be at the expense of feeding

Whoever heard of a woman asking her

grocer to give her a package of bird seed because she has a pet canary? Such a thing is unheard of. She simply buys a package. Or if a customer has a parrot or a monkey, does the grocer feed it? Absurd!

So, why should the butcher be expected to furnish bones and meat for pet dogs, or liver for the cat for nothing? Livers cost nine or ten cents per pound, and weigh from eight to ten pounds each. In a fairly busy shop it would be very easy to give away a liver a day, six livers a week, six dollars a week, \$312 a year, to feed the pampered pets and pussies that your customers have the pleasure of keeping and you have the pleasure of

If you were to ask the slaughterers from whom you bought your beef for something for nothing, he might be tempted to ring for an ambulance and straight jacket, thinking he had detected signs of incipient insanity. And he'd be right. Butchers are credited by the world at large with being nervy personages, but why they haven't nerve enough to say no to a customer who wants to feed her pets at their expense passes all compre-L. A.

MEAT MUST BE COVERED IN BOSTON.

The Board of Health of Boston, Mass., has adopted drastic regulations forbidding the keeping of meat, confectionery, fruit, fish, bakers' supplies or nuts in an open window or outside a building unless they are protected at all times from dust and covered with clean material to keep away flies or animals. The regulations were drawn up last year by the board, but were ruled out because they did not have the approval of the State Board of Health. The State board has now given its approval, and the regulations go into effect.

The rules exempt meat, fruit and other things from being covered during loading and unloading on vehicles or in process of sale. They provide that articles of food shall not be kept, sold or prepared in a room that is used for domestic purposes, or in a room that opens out on one that is used for this purpose, unless the approval of the Board of Health has been secured.

---LOCAL AND PERSONAL.

Philip Reed, meat dealer in Washington Market, New York City, has filed a petition in bankruptcy with \$19,645 liabilities and no assets.

R. H. Taylor will open a meat market at

W. Hazelton, Pa.

A. Luther is putting in a new meat market t Colfax, Ia.

Geo. Deiter intends to open a new butcher

shop at Barnum. Minn.
W. Elmer Helland, formerly of Fosston, has engaged in the meat business in partnership with Ole Malme at Gonvick, Minn. The butcher shop of J. B. Dorsey at New

Orleans, La., has been destroyed by fire. E. O. Baller has purchased the T. Lefler

meat market at Madison, Neb. R. B. Robinson has severed his connection

with the West Side Meat Market at Chattanooga, Tenn., and purchased an interest in the meat market of Cook Brothers.

The G. A. Hulfish Company, Havre, Mont., has been incorporated with a capital stock of \$50,000 to operate a meat market.

of \$50,000 to operate a meat market.

Otto Timm has purchased the meat shop of Darby Bros. at Booneville, Mo.

Schorn's meat market at Mankato, Minn., has been damaged by fire.

E. S. Whitlock has sold his meat business at McCune, Kan., to Long & Morrow.

A new market has been opened at Westbrook, Me., by C. Gallant.

Witten Brothers has discolved paytnership.

Watson Brothers has dissolved partnership

in the meat business at Kearney, Nev.

The King Brothers have engaged in the meat business at Ashley, Pa.

R. O. Brady has sold his meat market at

Portsmouth, O. The Central Meat Market at Dubuque, Ia.,

is under new management.

E. Hayes has sold his meat market at
Newell, O., to J. Pitt.

B. Norman & Company's meat market at

Albany, N. Y., has been destroyed by fire. Hayes & Zelius have engaged in the meat business at Pensacola, Fla.

A voluntary petition in bankruptcy has been filed by B. Simon, a meat dealer of

Orange, N. J.

E. A. Turk has purchased an interest in the meat business of Alexander & Gerdes at Hallettsville, Tex.

at Hallettsville, Tex.

E. Fenton will engage in the meat business at Westport, Conn.

Roth & Company have leased the meat department in the grocery store of Herrity Brothers at Allentown, Pa.
Underwood & Carlson have succeeded to

the meat business of George & Underwood at Gibbon, Neb.

Pilmore & Swan have disposed of their meat business at Tecumseh, Neb., to Mc-Clanahan Bros.

The meat market of Chas. Beaver at Bottineau, S. D., has been destroyed by fire.

The butcher shop of Otto Hammermeister at Marinette, Wis., has been damaged by fire

to the extent of \$2,300.

Ed. Sells has been succeeded in the meat

business at Henrietta, Okla., by Rook Brothers.

E. C. Schlitt has succeeded to the entire ownership of the Crescent Grocery & Meat Market at Anadarko, Okla. George Thomas has disposed of his City Meat Market at Newkirk, Okla., to Julius

Kohler. J. B. McCrary has purchased the Lindsay Meat Market at Lindsay, Okla., from Myer

Brothers. Van Horn & Glenn are remodeling their meat market at Grand Ledge, Mich.

Archie Wellman has succeeded to the meat business of George Phillips at Mulliken,

William Parrish has succeeded to the meat business of Parrish & Larson at Cadillac, Mich.

W. Montgomery has sold out his Sanitary

Meat Market at University Place, Neb. James Snodderly has sold out his meat and grocery business at Rockport, Neb., to Joseph Hipp.

W. E. McDonald has disposed of his meat business at Craig, Neb., to W. C. Hyatt.

Boyd Cowley has purchased the meat mar-ket at Wood River, Neb. W. A. Dee is about to close up his meat

W. A. Dee is about to close up his meat market at Tobias, Neb.

John Folev has purchased the Hill meat market at York, Neb.

Shelby Moffitt has opened up a new butcher shop at Spencer. Neb.

John Porter has established himself in the meat business at Fairbury, Neb.

Walter Bowman has purchased the Johnson butcher shop at Uehling, Neb.

C. J. Middleton has purchased the meat market at Steinauer, Neb.

O. Oberg has discontinued his meat busi-apart to admit of cleaning at the end of each day's work.

M. Ollinghous has purchased the meat busi7. Rooms in which artificial illuminations.

ness of George Weingart at Beatrice, Neb.
Mason & Gibson are about to establish themselves in the meat business at Geneva,

Thomas Leffler is about to close out his neat business in Madison, Neb.

J. L. Bogart has been succeeded in the meat business at Carlton, Kan., by H. E. Nichols.

Ed. Short, of Almena, Kan., has purchased the meat market at Edmond, Kan.

NEW YORK MEAT REGULATIONS.

(Continued from page 16.)

the inspection legend, or any abbreviation or simulation thereof, shall be placed upon meat or meat food products, except under the supervision of an Inspector of this Depart-

ment.
21. Proprietors of abattoirs shall upon the completion of each day's operations, furnish to the Inspector detailed to said abattoir, statements containing accurate information in regard to the number and kind of the animals slaughtared and the weight of the meat mals slaughtered, and the weight of the meat produced therefrom.

22. Separate trucks shall be provided for holding and transporting condemned carcasses and parts, and for the purpose of keeping viscera from coming in contact with

23. Hides, feet, offal and dressed carcasses must not be allowed to accumulate on the killing floor.

New Sausage Inspection Rules Also.

The New York City Board of Health has adopted revised regulations for the inspection and control of sausage-making establishments in New York City. These regulations are similar to those of the Federal government, and will be enforced under the direction of Chief Food Inspector Russell Raynor in all sausage making establishments which are not under Federal inspection. The sausage regulations are as follows:

Any meat or meat food products sold under the name of sausage or sausage meat shall correspond to the following definition:

Definition—For the purposes of these rules and regulations, sausage or sausage meat shall be held to be a comminuted meat from cattle or swine, or a mixture of such meats, either fresh, salted, pickled or smoked, with or without added salt and spices, and with or without the addition of edible animal fats, blood and sugar.

All animal tissues used as containers, such as casings or stomachs, must be clean and sound, and impart to the contents no

and sound, and impart to the contents no other substance than salt.

3. Each applicant for a permit to manu-facture sausages and smoke and preserve meats shall file with his application a state-ment showing all materials and food stuffs used or intended to be used in such manufacture, together with the source or sources from which the same were obtained, and shall, whenever required by the Board of Health or the Sanitary Superintendent, fur-nish further statements giving like informa-

Equipment for Sausage Plants.

4. The floors of meat-canning rooms, curing cellars, boning rooms, meat-chopping rooms, or other rooms where water is used in connection with the operation, shall be of cement, properly graded to sewer con-

nected drains.

5. The walls and ceilings of compartments in which edible products are prepared or stored shall be of smooth cement, enameled tile, enameled brick or other smooth, hard substance that can be kept clean and sani-

6. Tables and other equipments must be made of smooth, hard material so constructed that they can be kept clean and sanitary. When the tops of tables are made of wood (which must be hard wood), they must be so constructed that they can be easily taken

day's work.
7. Rooms in which artificial illumination the level of the ground, shall not be used for the preparation of meats unless a permit shall be separately issued therefor by the Board of Health. Such room or rooms must be adequately ventilated.

8. An adequate supply of hot water must be furnished at all times. Hose connections for hot water must be provided in such

9. Toilet and toilet rooms must be provided, located, equipped and adequately ventilated. Wash basins must be provided, located and properly equipped. There must be

tilated. Wash basins must be provided, located and properly equipped. There must be a sufficient supply of clean individual towels.

10. Meat shall not be placed directly on the floor, but must be placed on a rack or in a suitable container. All racks on which the placed is a suitable container. meat is laid or hung, shall be made of smooth, hard material, constructed so that

they can be removed for cleaning. Floor racks must be at least six inches high.

11. Signs prohibiting expectorating are to be posted throughout the establishment, and a sufficient number of cuspidors must be provided.

Pickling vats must be constructed of cement or other smooth, hard substances that can be kept clean, inoffensive and sanitary. Wooden vats must be elevated at least six inches from the floor.

13. All water and ice used on the premises shall be clean and uncontaminated.

Methods Used in These Establishments.

14. The floors, side walls and ceilings shall maintained in a clean condition at all

times.

15. All windows and doors shall be properly screened to prevent the entrance of flies. The premises shall be kept free from rats, mice and other vermin at all times.

16. All machinery, containers and utensils must be cleaned at least once each day with



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hot water and soap or suitable washing

powder.

17. The workmen shall be required to change their street clothing, and to wear while at work clean, washable outer clothing, and such outer clothing is to be worn in the ordablishment. establishment.

All meat that falls on the floor shall be immediately condemned and tanked.

19. The use of lungs and cow's udders for

making sausages or other meat food products is prohibited.

20. All equipment, such as presses and coolers, must be covered when not in use. The working over of sausages is pro-

hibited. The use of coloring matter is pro-22. hibited.

23. Only common salt, sugar, saltpeter (except Chili saltpeter), pure spices, vinegar and wood smoke may be used as preservatives.

The use of brine more than once is prohibited, unless it be sterilized after each

Other Amendments to the Code.

The Board of Health also amended the city sanitary code to make it clear that all meats are included in the provisions of section 46, which prohibit improper exposure of food products for sale so as to expose them to dust, flies, etc.

Section 45 of the sanitary code was also amended to prohibit the offering for sale of any animal carcass above the size of a rabbit until it has been properly cooled, and until the entrails and feet have been removed. The latter clause does not refer to poultry and game, or to the feet of swine. It reads as amended:

Section 45. No meat or dead animal above the size of a rabbit shall be taken to any public or private market to be sold for human food until the same shall have been fully cooled after killing, nor until the entrails and feet (except of poultry and game, and except the feet of swine) shall have been removed.

U. D. B. BEEFSTEAK DINNER.

One of the really enjoyable affairs of the eason was the annual beefsteak dinner of the United Dressed Beef Company, held at Palm Garden on Wednesday evening, Feb-ruary 19. It drew the largest crowd that has ever attended this affair, and what made it still more enjoyable was that not a single stranger was present. Everybody called stranger was present. Everybody called everybody else by their first name, and that good feeling prevailed that makes this affair so much looked forward to. There were so much looked forward to. There were fully 600 present, and they were not dis-appointed in the good time they anticipated. The beefsteaks, as usual, were the acme of perfection, the beef being of the usual U. D. B. quality. After the "feed" the toastmaster, ex-

After the "feed" the toastmaster, ex-Alderman Joseph Schloss, mounted the plat-form and introduced the Hon. Julius Harburger, sheriff of New York county, who aroused the wildest enthusiasm by a stirring patriotic speech. Following him came the Hon. Samuel S. Koenig, chairman of the Republican County Committee, who is a clever speaker. He in turn was followed by E. L. Royce, Louis Frank, Wm. Harrington, of Swift & Company; Emanuel Stein, Morris Solinger, who commands the respect of the entire trade by his ever courteous demeanor, and who was presented with something that remains a dark secret; Hugo Wallenstein, the Shakespearian student; Benj. Strauss, A. J. Hallenbeck, Daniel C. Webb. Louis Scholem, Sam Katz, Geo. Hessinger and Jacob

Goodman.

A halt was called while General Manager George J. Edwards and W. A. Johns, of Swift & Company, Frank Lyman, of Armour & Company, and Maurice Kahn, of Coney Island, were herded together on the stage and presented with medals as the champion happened destroyers than having holden. beefsteak destroyers, they having broken all previous records.

New York Section

L. H. Heymann, head of the sales department of Morris & Company, was in New York this week.

Swift & Company's sales of fresh beef in New York City for the week ending February 15, 1913, averaged 11.04 cents per pound.

The annual ball of the employees' associa-tion of Rohe & Brother will be held at Maennerchor Hall, in 56th street, on Saturday evening, March 1.

Wm. T. Hornidge, of New York, has been appointed secretary of the New York State Association of Master Butchers, to succeed D. J. Haley, of Troy, resigned.

Max Stern, a butcher of Leonard street and Norman avenue, Brooklyn, died on Sun-day at his home, 66½ Jewell street. He was born in Germany and for forty years had been a resident of Greenpoint.

L. Spangenberg has purchased the old-established business of Henry Schaefer at No. 220 Amsterdam avenue, and has added much new trade to that of the former pro-rietors, and is well settled with his row. prietor, and is well satisfied with his new

Peter Ayen, who died last Wednesday at reter Ayen, who died last wednesday at his home in Brooklyn, was a retired butcher of Manhattan, and long in business on Second avenue. His home was at 517 Third street, South Brooklyn, from which address the funeral was held Thursday afternoon. The interment was made in Greenwood Cemetery. Mr. Ayen was a native of Germany, and was born in Osterdingen, Wittenberg, sixty-six years ago.

Edward Kohn has resigned his position as vice-president and general manager of Joseph Stern & Sons, Inc., and is to be succeeded by E. J. Mayer, of Chicago. Mr. Kohn has not announced his plans for the future, but it is understood that he intends to go into business for himself. He was formerly manager for Morris & Company at Newark, and his record there and during his anagonate. record there and during his management of the Stern plant was one of continued successful results.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending February 15, 1913, by the New York City Department of Health: Meat.—Manhattan, 3,038 lbs.; Brooklyn, 11,300 lbs.; Queens, 55 lbs.; total, 14,200 lbs.; Weeks 150 lbs.; Prock. 14,303 lbs. Fish.—Manhattan, 50 lbs.; Brooklyn, 152 lbs.; total, 202 lbs. Poultry and game.—Manhattan, 2,142 lbs.; Brooklyn, 858 game.—Manhattan, 2,142 lbs.; Brook lbs.; Bronx, 65 lbs.; total, 3,065 lbs.

Louis Levine, for many years a member of the sales staff of Swift & Company in or the sales stan or Switt & Company in New York City, and an expert in the small stock line, died on Saturday at his home on upper Fifth avenue, New York City, after a long illness. The funeral services took place on Monday, and the very large and representative attendance indicated the respect and friendship with which Mr. Levine was and friendship with which Mr. Levine was regarded by all classes in the local trade. He had been with Swift & Company for nearly 20 years, all of the time in New York City, and no local salesman was better known more generally liked.

The South Brooklyn branch, United Master Butchers, held their annual ball at Day's Hall, Brooklyn, on Wednesday evening of last week. It was very largely attended

and there was much interest in the enter-tainment and the fun which followed. The committees were: Arrangement committee: committees were: Arrangement committee: H. Himstedt, chairman; Lars Osterhus, Chas. Fraedrich, Ed. Karl, H. Schwanewede, David Dyer, David Wolf, Sam Heyman. Reception committee: David Wolf, C. H. West, Lars Osterhus, Adolf Edler, Herman Weinberg, Rudolf Louis, A. Werner, Charles Fraedrich, Sam Wright. Floor committee: Sam Heyman, manager; Herman Weinberg, assistant manager; Ed. Karl, Morris Dreyfuss, Simon Kopple, H. Gunther, Wm. Bradt. The officers of the South Brooklyn association are: H. Schwanewede, president; Ed. Karl, are: H. Schwanewede, president; Ed. Karl. vice-president; Chas. Fraedrich, secretary; David Wolf, treasurer; H. Himstedt, financial

MANHATTAN SANITARY INSPECTION.

(Continued from page 15.)

Company, Edward W. Davis, H. C. Derby Company, Figge & Hutwelker, A. Frank & Son, Moe Frank, Thomas Halligan, J. J. Harrington & Company, Kurtz & Metz, M. Levy & Sons, Manhattan City Dressed Beef Company, Manhattan Veal & Mutton Company, New York Butchers' Dressed Meat Company, New York Veal & Mutton Company, Samuel Plaut, Retail Butchers Fat Rendering Association, H. Rodman & Son, Rohe & Bro., J. P. & M. Scanlan, David Shannon Company, John Shea, Joseph Stern & Sons, Strauss & Adler, Sulzberger & Sons Company, Swift & Company, United Dressed Beef Company.

First Annual Banquet a Success.

The first annual banquet of the association was an interesting event, and showed that the formation of the organization had brought about other results than sanitary improvement. It had served to cement the bonds of friendship and co-operation among members of the trade in New York City, and to increase good feeling and a mutual understanding of each other's needs and the needs of the public whom the members serve.

The dinner was served in a small banquet room at the Hotel Knickerbocker, which was handsomely decorated and lighted. The toastmaster, Chairman W. H. Noyes, sat with the guests of the evening at a flower-decked table at the side, while the members sat at round tables arranged informally about the room. The memi was elaborate and in keep-ing with the hotel's high standard of cuisine. There was an unlimited amount of good fel-lowship displayed, but throughout the evening no one forgot the serious purposes of the organization.

At the conclusion of the dinner Toastmaster Noyes toasted the President of the United States, after which he reviewed the reasons for the formation of the association. and told of the excellent results of the first year's work. The showing set forth in his remarks was impressive. He called upon the chief inspector of the association, Dr. J. J. Hayes, who responded with a few remarks thanking the members for their co-opera-tion in the work, and assuring them of his intention to achieve even better results, if

Chairman J. A. Howard of the executive committee was called on, and sketched briefly the aims and accomplishments of the organ ization, congratulating the members upon the fact that they had learned to get together and stand together for the best in-terests of the trade and the public, for mutual improvement as well as for mutual defense. Secretary W. J. McCauley, called on later in the evening, spoke along the

HEARN West Fourteenth St., New York,

O MEATS GROCERIES BUT IN DRY GOODS.

same lines, and urged the members to keep in mind constantly the objects of the asso-ciation, and to see to it that high standards were kept up all the time.

Views of Federal and City Officials.

The attitude of the authorities toward the association and the trade at large was set forth in the remarks of official representa-tives present. Dr. M. B. McMillan, assistant sanitary superintendent of the New York City Department of Health, represented Health Commissioner Lederle, who had been called out of the city. He expressed sur-

question of meat inspection, and told of the aims of the government in making and enforcing meat regulations, and in establishing the highest possible standard of sanitation in meat establishments. He endorsed the work of this association without reserve, indicated that it had been along exactly the lines the government desired, and expressed

the feeling that continued and increasing good would come of it.

George H. Shaffer, former president of the United Master Butchers of New York State, spoke in behalf of the retailers and offered the hearty co-operation of the butcher shop senting the New York City Department of Health; Dr. U. G. Houck, representing the United States government; J. A. Howard, general manager of the Sulzberger & Sons Company, chairman of the executive committee; Wm. T. Hornidge, and Paul I. Aldrich, editor of The National Provisioner. Others present were: General Manager Frank Lyman and J. A. Kerr, of Armour & Company's New York district; General Manager E. Kohn and E. J. Mayer, of Jos. Stern & Sons Company; Chas. Hutwelker and Alex. Figge, of Figge & Hutwelker; Chas. Schrag and John Muth, of Schrag & Muth;



FIRST ANNUAL BANQUET, MANHATTAN SANITARY INSPECTION ASSOCIATION, HOTEL KNICKERBOCKER, NEW YORK, FEB. 18, 1918,

prise at the results accomplished by the association in so brief a period, and said that these results were on evidence in the files of the Health Department in reduced complaints from citizens resident in the neighborhood of the meat plants. He praised neighborhood of the meat plants. He praised unqualifiedly the aims and methods of the organization, and expressed the gratitude of the Health Department for the co-operation it had received through this means.

Dr. U. G. Houck, federal inspector-incharge at New York, represented the United States authorities. He discussed the whole

proprietors to help make New York the cleanest city in the world so far as the meat business is concerned. Jacob Bloch spoke along similar lines.

Dr. H. D. Gill spoke for the State Department of Agriculture and indicated that the State desired as watern of weat innered.

partment of Agriculture and indicated that the State desired a system of meat inspection along lines similar to those illustrated here, and asked for the help of the trade toward this end. Other speakers were former Commissioner William Dalton, a veteran of the local meat trade; Michael Scanlan, the veteran small stock slaughterer; Paul I. Aldrich, Editor of The National Provisioner, and Wm. T. Hornidge. The speaking lasted until 12 o'clock, and the evening closed with a rising vote of thanks to the officers of the association and the executive committee for the splendid results accomplished. the splendid results accomplished.

Those Who Were Present.

At the guest table sat Toastmaster W. H. Noyes, vice president of Swift & Company of New York; Dr. M. B. McMillan, repre-

W. A. Johns, of Swift & Company; Super-intendent L. F. Gerber and Louis Joseph, of intendent L. F. Gerber and Louis Joseph, of the S. & S. Company; Superintendent W. J. McCauley, of the United Dressed Beef Com-pany; Vice-President Leo Joseph and Super-intendent Allan McKenzie, of the New York Butchers' Dressed Meat Company; G. H. Shaffer and Jacob Bloch, representing the Retail Butchers' Fat Rendering Company; President M. Sanders and Vice-President H. Heinamen, of the New York Yeel & Mutten President M. Sanders and Vice-President H. Heinemann, of the New York Veal & Mutton Company; Albert T. Rohe, of Rohe & Brother; Dennis Harrington, of J. J. Harrington & Brother; Michael Scanlan, of J. P. & M. Scanlan; Thomas Halligan and his former partner, Commissioner William Dalton; Abe Frank, the "salfshead king"; James Shannon, of the David Shannon Company; Messrs. Strauss and Adler, of the firm of that name; Moe and Emanuel Frank; John Shea, D. Levy, I. Moskowitz, Samuel Plaut, E. J. Clarey, A. Tietgen, E. W. Davis, C. L. Tingle, Wm. Hyland, L. F. Ihne, M. Metz, Dr. H. D. Gill and Dr. J. J. Hayes.

J-M INSULATING MATERIALS

H. W. JOHNS-MANVILLE CO. NEW YORK AND EVERY LARGE CITY

44	THE NATIONAL PROVISIONER	February 22, 1913.
NEW YORK M	ARKET PRICES	GREEN CALFSKINS.
MEW TORRE PI		No. 1 skins @ .2
LIVE CATTLE.	Smoked bacon (rib in)	No. 2 skins
Good to choice steers\$7.75@9.00	Dried beef sets @19	No. 3 skins @ .1
Poor to fair native steers	Smoked beef tongue, per lb20 @21	Branded skins @ .1
Oxen and stags	Pickled bellies, heavy	Ticky skins 0 .1
Bulls and dry cows		No. 1 B. M. skins
Good to choice native steers one year ago. 6.50@7.75	FRESH PORK CUTS.	No. 2 B. M. skins
Good to choice mattire steets one year ago., woods 1.10	Fresh pork loins, city	No. 1, 12½-14
LIVE CALVES.	Fresh pork loins, Western	No. 2, 121/2-14
Live veal calves, medium to prime, per	Fresh pork tenderloins	No. 1 B. M., 12½-14
100 lbs 9.00@12.50	Frozen pork tenderloins	No. 2 B. M., 121/2-14
Live calves, culls, per 100 lbs @ 8.00	Shoulders, city	No. 1 kips, 14-18
Live calves, fed	Shoulders, Western	No. 2 klps, 14-18
Live veal calves, yearlings, per 100 lbs@-	Butta, regular @13	No. 1 B. M. kips
Live vent carves, yearings, per 100 ibs ——	Butts, boneless	No. 2 B. M. kips
LIVE SHEEP AND LAMBS.	Fresh hams, city	No. 1, heavy kips, 18 and over @4.0
Live lambs, common to good, per 100 lbs. 7.50@ 8.00	Fresh hams, Western	No. 2, heavy kips, 18 and over @3.7
Live, lambs, yearlings	Fresh picnic hams	Branded kips
Live lambs, culls	area presse assess	Heavy branded kips
Live sheep, ewes, per 100 lbs @ 8.00	BONES, HOOFS AND HORNS.	Ticky kips 22.4
Live sheep, culls, per 100 lbs @ 4.00	Donies, moors and nound.	Heavy ticky kips @2,8
Lave sueep, cuits, per 100 tos	Round shin bones, avg. 48 to 50 lbs.	DRESSED POULTRY.
LIVE HOGS.	per 100 pcs 95.00@100.00	
	Flat shin bones, avg. 40 to 45 lbs. per	Turkeys—Dry packed—
Hogs, heavy	100 pcs 80.00@ 85.00	Western, bbls., dry picked, young hens,
	Black hoofs, per ton 40.00@ 45.00	Western day placed and here
Hogs, 140 lbs	Striped hoofs, per ton 50.00@ 55.00	Western, dry-picked, mixed, av. best,
	White hoofs, per ton 95.00@ 97.50	bbls @231
Rough 8.30@ 8.50	Thigh bones, avg. 85 to 90 lbs. per	FRESH KILLED.
DRESSED BEEF.	100 pcs 90.00@100.00	
CITY DRESSED.	Horns, avg. 71/2 oz. and over280.00@285.00	Fowl—Dry packed, 12 to box—
Choice native heavy		Western boxes, 48 to 55 lbs. to dos., dry-
Choice native light	BUTCHERS' SUNDRIES.	picked, fancy
Native, common to fair	Fresh steer tongues 90 @115c. a piece	Western boxes, 86 to 42 lbs. to dos.,
	Fresh cow tongues	dry-picked15%@16
WESTERN DRESSED BEEF.	Calves' heads, scalded	Fowl-Barrels-
Choice native heavy	Sweetbreads, veal40 @ 90c. a pair	Southern and S. Western, dry-picked, avg. @161
Choice native light111/2@12	Sweetbreads, beef	Other Poultry—
Native, common to fair	Calves' livers	Old Cocks, per lb
Choice Western, heavy111/2@12	Beef kidneys @ 15c. a piece	Squabs, prime, white, 10 lbs. to dos. per
Choice Western, light11 @11½	Mutton kidneys @ Sc. a piece	. doz
Common to fair Texas10 @101/2	Livera, beef @ 10c. a pound	
Good to choice helfers10%@11	Oxtails 8 @ 9c. a piece	LIVE POULTRY.
Common to fair heifers	Hearts, beef 6 @ 7c. a pound	Chickens @15
Choice cows	Rolls, beef	Fowls, via freight
Common to fair cows 9 @ 94	Tenderloin beef, Western27 @ 35c. a pound	Old roosters, per lb@11
Common to fair oxen and stags10%@11	Lambs' fries @ 8c. a pair	Turkeys, hens and toms, mixed @20
Fleshy Bologna bulls	Extra lean pork trimmings @12%c. a pound	Ducks, Western, per lb
BEEF CUTS.	Blade meat	Geese, per lb., Western
Western. City.	and	Guineas, per pair
No. 1 ribs	BUTCHERS' FAT.	Pigeons, per pair
No. 2 ribs	Control of the State of the Control	BUTTER.
No. 3 ribs	Ordinary shop fat @ 2%	
No. 1 loins	Suet, fresh and heavy @ 6	Creamery, Extras
No. 2 loins	Shop bones, per cwt	Creamery, Firsts
No. 3 loins		Process, Extras
No. 1 hinds and ribs	SAUSAGE CASINGS.	Process, Firsts
No. 2 hinds and ribs	Sheep, imp., wide, per bundle @50	EGGS.
No. 3 hinds and ribs @12 12 @13	Sheep, imp., medium, per bundle	The state of the s
No. 1 rounds	Sheep, imp., per bundle	Fresh gathered, extras
No. 2 rounds	Sheep, domestic, wide, per bundle @70	Fresh gathered, firsts
No. 8 rounds	Sheep, domestic, medium, per bundle @50	Fresh gathered, seconds and lower grades @19
No. 1 chucks 011 01214	Sheep, domestic, narrow med., per bundle. @25	Fresh gathered, dirties
No. 2 chucks	Hog, American, free of salt, tes. or bbls.,	Fresh gathered, checks
No. 3 chucks	per lb., £ e. s. New York	Refrigerator firsts
	Hog, extra narrow selected, per lb 270	FERTILIZER MARKETS.
DRESSED CALVES.	Hog, in kegs, 1 cent over bbls, or tes	
Veals, city dressed, good to prime, per lb @1814	Hog, middles	BASIS, NEW YORK DELIVERY.
Veals, country dressed, per lb @16	Beef rounds, domestic, per set, f. o. b. Chi-	Bone meal, steamed, per ton 20.00 @20.50
Western calves, choice	cago	Bone meal, raw, per ton @28.00
Westers calves, fair to good	Beef rounds, export, per set, f. c. b. New	Hoof meal, per unit, Chicago @ 2.55
Western calves, common	York	Dried blood, West, high grade, fine,
Grassers and buttermilks10 @11	Beef bungs, piece, f. o. b. New York @20	f. o. b. Chicago, prompt 2.60 @ 2.65
	Beef middles, per set, f. o. b. New York @80	Nitrate of soda-spot 2.60 @ 2.62
		Bone black, discard, sugar house del.
DRESSED HOGS.	Reef middles, per set f o h Chicago	
	Beef middles, per set, f. o. b. Chicago @77 Beef wessands, per 1,000, No. 1s	New York 24.00 @25.00
DRESSED HOGS.	Beef weasands, per 1,000, No. 1s @ 8	New York 24.00 @25.00 Dried tankage, N. Y., 11 to 12 per
DRESSED HOGS. Hogs, heavy		Dried tankage, N. Y., 11 to 12 per cent, ammonia 2.70 and 10
DRESSED HOGS. Hogs, heavy 11½@11% Hogs, 180 lbs. 11½@21% Hogs, 160 lbs. @11% Hogs, 140 lbs. @12	Beef weasands, per 1,000, No. 1s @ 8 Heef weasands, per 1,000, No. 2s @ 4½	Dried tankage, N. Y., 11 to 12 per
DRESSED HOGS. Hogs, beavy 11½@11% Hogs, 180 lbs. 11½@11% Hogs, 160 lbs. @11%	Beef weasands, per 1,000, No. 1s @ 8 Beef weasands, per 1,000, No. 2s @ 4½ SPICES.	Dried tankage, N. Y., 11 to 12 per cent, ammonia 2.70 and 10
DRESSED HOGS. Hogs, heavy 11½@11% Hogs, 180 lbs 11½@11% Hogs, 160 lbs @11% Hogs, 140 lbs @12 Pigs @12½	Beef weasands, per 1,000, No. 1s @ 8 Beef weasands, per 1,000, No. 2s @ 4½ SPICES. Whole. Ground.	Dried tankage, N. Y., 11 to 12 per cent, ammonia
DRESSED HOGS.	Beef weasands, per 1,000, No. 1s	Dried tankage, N. Y., 11 to 12 per cent, ammonia
DRESSED HOGS.	Beef weasands, per 1,000, No. 1s @ 8 Beef weasands, per 1,000, No. 2s @ 4½ SPICES. Whole. Ground. Pepper, Sing., white 18½ 20½ Pepper, Sing., black 11½ 13½	Dried tankage, N. Y., 11 to 12 per cent, ammonia
DRESSED HOGS.	Beef weasands, per 1,000, No. 1s @ 8 Beef weasands, per 1,000, No. 2s @ 4½ SPICES. Whole. Ground. Pepper, Sing., white 13½ 20½ Pepper, Sing., black 11½ 13½ Pepper, Penang, white 18 20	Dried tankage, N. Y., 11 to 12 per cent, ammonia 2.70 and 10 Tankage, 11 and 15 p. c., f. o. b. Chicago, prompt 2.45 and 10 Garbage tankage, f. o. b. New York. 7.00 @ 7.50 Fish scrap, dried, 11 p. c. ammonia
DRESSED HOGS.	Beef weasands, per 1,000, No. 1s	Dried tankage, N. Y., 11 to 12 per cent, ammonia
DRESSED HOGS.	Beef weasands, per 1,000, No. 1s	Dried tankage, N. Y., 11 to 12 per cent, ammonia
DRESSED HOGS.	Beef weasands, per 1,000, No. 1s @ 8	Dried tankage, N. Y., 11 to 12 per cent, ammonia
DRESSED HOGS.	Beef weasands, per 1,000, No. 1s @ 8	Dried tankage, N. Y., 11 to 12 per cent, ammonia
DRESSED HOGS. 11¼@11% 11½@11%	Beef weasands, per 1,000, No. 1s @ 8	Dried tankage, N. Y., 11 to 12 per cent, ammonia
DRESSED HOGS. 11½@11% Hogs, 180 lbs. 11½@11% Hogs, 180 lbs. 11½@11% Hogs, 160 lbs. @11% Hogs, 140 lbs. @12 W	Beef weasands, per 1,000, No. 1s @ 8 Beef weasands, per 1,000, No. 2s @ 4½	Dried tankage, N. Y., 11 to 12 per cent, ammonia
DRESSED HOGS. 11¼@11% Hogs, heavy 11¼@11% Hogs, 180 lbs. 11½@11% Hogs, 160 lbs. @11% Hogs, 140 lbs. @12½ Pigs @12½	Beef weasands, per 1,000, No. 1s @ 8	Dried tankage, N. Y., 11 to 12 per cent, ammonia
DRESSED HOGS.	Beef weasands, per 1,000, No. 1s @ 8	Dried tankage, N. Y., 11 to 12 per cent, ammonia
DRESSED HOGS.	Beef weasands, per 1,000, No. 1s @ 8 Beef weasands, per 1,000, No. 2s @ 4½	Dried tankage, N. Y., 11 to 12 per cent, ammonia
DRESSED HOGS.	Beef weasands, per 1,000, No. 1s @ 8	Dried tankage, N. Y., 11 to 12 per cent, ammonia
DRESSED HOGS.	Beef weakands, per 1,000, No. 1s @ 8	Dried tankage, N. Y., 11 to 12 per cent, ammonia 2.70 and 10 Tankage, 11 and 15 p. c., f. o. b. Chicago, prompt 2.45 and 10 Garbage tankage, f. o. b. New York. 7.00 d 7.50 Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, New York (nominal) 2.90 and 10 Foreign fish guano, testing 18@14% ammonia and about 10% B. Phos. Lime, c. i. f. Charleston and Newport News 2.00 and 10 Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory 3.65c. per unit available phos. acid 3.50 Sulphate ammonia gas, for shipment, per 100 lbs., guar, 25% 25% 25% 25% 25% 25% 25% 25% 25% 25%
DRESSED HOGS.	Beef weasands, per 1,000, No. 1s @ 8	Dried tankage, N. Y., 11 to 12 per cent, ammonia

